

PRODUCT SPECIFICATION SHEET

CODE	14348	TYPE OF PRODUCT	COATING		
NAME	CIOCCOMANIA				
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.					
NAME OF FOOD	Semi-finished chocolate flavoured paste with macaroon grains for variegating artisanal gelato and for filling semifreddi, desserts and cakes.				
DOSAGE FOR USE	As it is.				
HOW TO HANDLE	Handle the product using clean, dry utensils and close properly after use removing any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight.				
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	Vegetable fats (coconut, palm kernel), sugar, macaroon biscuit grains (20%), (sugar, apricot almonds, pasteurized egg whites, lactose and milk proteins, raising agent: ammonium bicarbonate, flavourings), cocoa powder, cocoa paste, emulsifier: soybean lecithin, flavourings. <u>May contain traces of cereals containing gluten, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and sesame seeds.</u>				
COLOUR OF PRODUCT	Brown				
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 1 %	ENERGY	KJ 2665,9	0	0
FAT	51 %		kcal 637,2	0	0
ASHES	Max 1,5 %	FAT	g 51	0	0
SOLUBILITY	Use the product as it is	of which saturates	g 44,3	0	0
pH	/	CARBOHYDRATE	g 38,4	0	0
		of which sugars	g 22,4	0	0
		PROTEIN	g 4,1	0	0
		SALT	g 0,01	0	0
MICROBIOLOGICAL CHARACTERISTICS					
TOTAL BACTERIAL LOAD	< 5000 cfu/g				
MOULDS	< 100 cfu/g				
YEASTS	< 100 cfu/g				
ENTEROBACTERIA	< 100 cfu/g				
STAPHYLOCOCCUS AUREUS	< 20 cfu/g				
SALMONELLA	Absent in 25 g				
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>					
TYPE OF PACKAGING	2Kg bucket; 2 per box. KIT CHERRY MANIA(14350): 1 x 2Kg bucket of Cioccomania (14348) + 1 x 5Kg bucket of cherry paste (14347).				
SHELF LIFE	36 months if kept in original, undamaged packaging				
SAMPLE	100g				

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This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients in the label concerns the customer using the product itself.

