



INGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA - PRODUCT FOR ITALIAN GELATO AND PASTRY MAKING - ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI - PRODUITS POUR GLACE ARTISANALE ET PATISSERIE

## PRODUCT SPECIFICATION SHEET

CODE 14349 TYPE OF PRODUCT VARIEGATE

NAME VARIEGATO WAFER

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished paste product for variegating artisanal gelato and for filling semifreddi

and cakes.

**DOSAGE FOR USE**Use as desired.

**HOW TO HANDLE**Handle the product using clean, dry utensils. 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)

Sugar, sunflower seed oil, hazelnut paste, whey powder, skimmed milk powder, wafer (6%) (wheat flour, vegetable oil (palm), emulsifier: sunflower lecithin, salt,

raising agent: E500 ) cocoa powder, emulsifier: soy lecithin, flavourings.

May contain traces of eggs, almonds, walnuts, pistachio nuts, peanuts and sesame

seeds.

COLOUR OF PRODUCT Brown

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)					
				Per 100 g	Per 100 g of product Per 100 g of gelato:			
HUMIDITY	Max 1	%	ENERGY	KJ	2383,7	0	0, 0	0
FAT	37,2	%		kcal	569,7	0	0, 0	0
ASHES	Max 1,5	%	FAT	g	37,2	0	0, 0	0
			of which saturates	g	3,8	0	0, 0	0
			CARBOHYDRATE	g	52,3	0	0, 0	0
			of which sugars	g	46,9	0	0, 0	0
			PROTEIN	g	5,7	0	0, 00	0
			SALT	g	0,17	0	0, 00	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

The product conforms to the EC 1881/2006 regulation and its subsequent updates-concerning contaminants in food products.

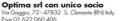
TYPE OF PACKAGING 5 Kg tin;

SHELF LIFE 24 months if kept in original, undamaged packaging.

SAMPLE 200 g











INGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • PRODUCT FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSERIE

330500

"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 on the label concerns the customer using the product itself".



