

PRODUCT SPECIFICATION SHEET

CODE	14375	TYPE OF PRODUCT	VARIEGATE
NAME	VARIEGATO PER CREME BRULEE		

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD	Semi-finished Caramel flavoured paste product for variegating artisanal gelato and for filling semifreddi and cakes.
DOSAGE FOR USE	As it is
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)	Glucose syrup, sugar, water, natural flavourings, flavourings, thickeners: agar-agar, pectin, xanthan gum. May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.
COLOUR OF PRODUCT	Caramel

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 34 %	ENERGY	KJ 1054	0	0
FAT	0 %		kcal 248	0	0
ASHES	Max 0,1 %	FAT	g 0	0	0
SOLUBILITY	use the product exactly as it is.	of which saturates	g 0	0	0
pH	3,7+/-0,2	CARBOHYDRATE	g 62	0	0
		of which sugars	g 48	0	0
		PROTEIN	g 0	0	0
		SALT	g 0,03	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

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

TYPE OF PACKAGING	5 Kg Bucket ; 2 per box.
SHELF LIFE	24 months if kept in original, undamaged packaging.
SAMPLE	200 g

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