

PRODUCT SPECIFICATION SHEET

CODE	14378	TYPE OF PRODUCT	PASTE		
NAME	VARIEGATO TIRAMISU'				
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.					
NAME OF FOOD	Semi-finished tiramisù flavoured paste product for variegating artisanal gelato and for filling semifreddi, desserts and cakes. <Contains caffeine. Not recommended for children or pregnant women. (caffeine content: 103 mg of caffeine per 100 g of gelato respecting the indicated dosage)>				
DOSAGE FOR USE	Use the product exactly 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)	Glucose syrup, sugar, water, cocoa sponge cake (sweetened concentrated egg , wheat flour, sugar, salted butter , low fat cocoa powder, cane sugar, water, corn flour, raising agents: sodium bicarbonate), sponge cake (pasteurized egg , wheat flour, sugar, potato starch, water, emulsifier: E471, raising agents: E450i, E500ii, humectant: E422, preservative: E202, salt, flavourings), Fine Marsala wine, pasteurized egg yolk, soluble coffee, flavourings (egg), thickeners: agar-agar, pectin. <u>May contain traces of soybeans, almonds, hazelnuts, walnuts and pistachio nuts.</u>				
COLOUR OF PRODUCT	Brown				
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 30 %	ENERGY	KJ	1190	0 0 0
FATS	2,8 %		kcal	281	0 0 0
ASHES	0,40 %	FAT	g	2,8	0 0 0
SOLUBILITY	/	of which saturates	g	1,3	0 0 0
pH	6,5+/- 0,3 as it is	CARBOHYDRATE	g	61,0	0 0 0
ALCOHOL VOL.	1,65%	of which sugars	g	39,0	0 0 0
		PROTEIN	g	2,1	0 0 0
		SALT	g	0,14	0 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	4, 5 Kg bucket ; 2 per box.
SHELF LIFE	24 months if kept in original, undamaged packaging
SAMPLE	200g

128600

"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".