

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 14390 TYPE OF PRODUCT PASTE

NAME PASTA CREME BRULEE



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished creme brulee flavoured paste product for the preparation of artisanal

gelato and pastry products.

DOSAGE FOR USE 60/70g of product + 1 Kg of White base

HOW TO HANDLEHandle 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, pasteurized **egg** yolk, sweetened condensed **milk**, flavourings, salt, vanilla seeds, thickeners: agar-agar, pectin,natural flavouring,

preservative: potassium sorbate, colours: carotenes.

May contain traces of soybeans, almonds, hazelnuts, walnuts and pistachio nuts.

COLOUR OF PRODUCT Yellow

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)						
				Per 100 g	Per 100 g of product		Per 100 g of gelato:		
HUMIDITY	Max 32	%	ENERGY	KJ	1246	0	0	0	
FAT	3,5	%		kcal	294	0	0	0	
ASHES	Max 3	%	FAT	g	3, 5	0	0	0	
			of which saturates	g	1, 4	0	0	0	
SOLUBILITY	Good prepared cold		CARBOHYDRATE	g	63	0	0	0	
			of which sugars	g	48	0	0	0	
			PROTEIN	g	2, 4	0	0	0	
			SALT	g	0, 56	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 buckets 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".

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