


PRODUCT SPECIFICATION SHEET

CODE	14393	TYPE OF PRODUCT	PASTE				
NAME	ROARING GELATO PASTA						
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.							
NAME OF FOOD	Semi-finished paste product for the preparation of artisanal gelato and for pastry products.						
DOSAGE FOR USE	100 g of product + 1 l of water + 300 g of sugar + 50 g of Supergelmix or 65 g of product + 1 kg fruit Base. We recommend adding 3/5 g of Softin.						
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)	Sugar, glucose syrup, water, acidifier: citric acid, antioxidant: sodium citrate, maltodextrin, colours: caramel (E150c), turmeric, annatto, flavourings, glucuronolactone, thickeners: agar-agar, pectin, taurine, caffeine, vitamins: (B3, B6, B5, B12), sweetener: inositol. <u>May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>						
COLOUR OF PRODUCT	Dark orange						
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)					
			Per 100 g of product		Per 100 g of gelato:		
HUMIDITY	Max 30 %	ENERGY	KJ	1037	0	434	0
FATS	0,0 %		kcal	244	0	102	0
ASHES	Max 1,5 %	FAT	g	0	0	0	0
		of which saturates	g	0	0	0	0
SOLUBILITY	Good prepared cold	CARBOHYDRATE	g	61	0	30	0
pH	2,7 +/-0,5	of which sugars	g	45	0	21	0
		PROTEIN	g	0	0	0	0
		SALT	g	0,02	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						
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>							

TYPE OF PACKAGING	2,5Kg 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".