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 14471 TYPE OF PRODUCT PASTE

NAME PASTA MACARON BOULEVARD



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished paste product for the preparation of artisanal gelato and pastry

products.

DOSAGE FOR USE 100g of product + 1 Kg of White base. Cold prepartion

HOW TO HANDLEHandle 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)

Almond paste (70%), vegetable fats (palm), sugar, whey powder, flavourings,

emulsifiers: soy lecithin, salt.

May contain traces of egg, hazelnuts, walnuts, pistachio nuts, peanuts and sesame

seeds.

COLOUR OF PRODUCT Pale brown

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)					
				Per 100	g of product	Per	100 g of gela	ato:
HUMIDITY	Max 4	%	ENERGY	KJ	2616,495	0	0	0
FAT	54,8	%		kcal	625, 4	0	0	0
ASHES	Max 2	%	FAT	g	54,8	0	0	0
SOLUBILITY	Good prepared cold		of which saturates	g	11, 7	0	0	0
	in milk		CARBOHYDRATE	g	13, 1	0	0	0
			of which sugars	g	11, 0	0	0	0
			PROTEIN	g	15, 8	0	0	0
			SALT	g	0, 2	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 Kg bucket; 2 per box

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

SAMPLE 180 g

148500







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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".



