

Gelat

Optima srl con unico socio Via Gaggio, 72 - 47832 S. Clemente (RN) Italy Piva 01 622 060 406

Tel. +39 0541 859411 - Fax +39 0541 859412 email: mec3@mec3.it - www.mec3.com



PRODUCT SPECIFICATION SHEET

CODE	14472	TYPE OF PRODU	JCT	VARIE	GATE			
NAME	MAC	ARON BOULEVAF	RD VAF	RIEGATE				
						_		
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.								
NAME OF FOOD		Semi-finished paste product with sweet almond taste for variegating artisanal gelato and for filling <i>semifreddi</i> and cakes in pastry.						
DOSAGE FOR USE		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.						
INGREDIENT (according t 1169/2011)	rS & ALLERGENS o Reg. (EU)	Sugar, vegetable oils (sunflower, palm), almond paste, skimmed milk powder, macaron grains (5%) (sugar, fresh egg whites, powdered egg whites, wheat bran, wheat starch, sunflower oil, natural flavouring), powdered whey , lactose , cocoa powder, milk proteins, emulsifiers: soy lecithin, flavourings.						
		May contain traces of hazelnuts, walnuts, pistachio nuts, peanuts and sesame seeds.						
COLOUR OF	PRODUCT	Dark brown						
CHEM	ICAL-PHYSICAL	NUTRITION FACTS (average values)						
CHARACTERISTICS		Per 100 g of product Per 100 g of gelato:						
HUMIDITY	Max 1,9 %	ENERGY	ې Per 100 KJ	2237,0	0	0	0	
FATS	31,3 %		kcal	534,7	0	0	0	
ASHES	Max 1,5 %	FATS	g	, 31,3	0	0	0	
		of which saturated fatty acids	g	4,6	0	0	0	
SOLUBILITY	Use the product as it is	CARBOHYDRATES	g	53,7	0	0	0	
		of which sugars	g	48,5	0	0	0	
		PROTEINS	g	, 7,8	0	0	0	
		SALT	g	0,1	0	0	0	
MICROBIOLOGICAL CHARACTERISTICS								
TOTAL BACTERIAL LOAD		< 5000 cfu/g						
MOULDS		< 100 cfu/g						
YEASTS		< 100 cfu/g						
ENTEROBACTERIA		< 100 cfu/g						
STAPHYLOCO	CCUS AUREUS	< 20 cfu/g						
SALMONELLA		Absent in 25 g						
		C 1881/2006 regulation and	lite cubeo	aught undat	tor concor			

food products.





Gelato

Optima srl con unico socio Via Gaggio, 72 - 47832 S. Clemente (RN) kaly Piva 01 622 060 406



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

TYPE OF PACKAGING	4 kg plastic bucket; 2 per box. The kit Macaron Boulevard code 14470 contains one 4 kg bucket Macaron Boulevard Paste code 14471 + one 4 kg bucket of Macaron Boulevard Variegate code 14472 + one box containing 10 x 450 g blisters of Macaron Boulevard code 53085.
SHELF LIFE	24 months if kept in original, undamaged packaging
	200g. The sample-kit contains: one 180 g jar of Macaron Boulevard Paste code 14471 + one 200 g jar of Macaron Boulevard Variegate code 14472 + one jar containing no. 5 assorted
SAMPLE	Macarons.

