

Optima srl con unico socio Via Gaggio, 72 - 47832 S. Clemente (RN) kaly P.iva 01 622 060 406 Tel. +39 0541 859411 - Fax +39 0541 859412 email: mec3@mec3.it - www.mec3.com



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 14606	TYPE OF PRO	DUCT	PAS	STE		senza	
NAME	COPERTURA APR	ITI SESA	MO		_	lutine luten free	
PR	ODUCT FOR PROFESSIONAL US	E, NOT INTE	NDED FOR F	RETAIL SAL	Ε.		
NAME OF FOOD	Semi-finished paste product with sesame seeds for varigating artisanal gelato and for filling semifreddi desserts and cakes .						
DOSAGE FOR USE	As it is						
HOW TO HANDLE	possible residue of the p	Handle 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 & ALLERGENSVegetable fats (coconut, palm), sesame brittle (sugar, sesame seeds (11,4)(according to Reg. (EU)total of semi-finished product)), sugar, cocoa paste, cocoa powder, whey1169/2011)emulsifier: soy lecithin, flavours.							
	May contain traces of eg	May contain traces of egg, almonds, hazelnuts, walnuts, pistachio nuts, peanuts					
COLOUR OF PRODUCT	Dark brown						
CHEMICAL-PHYS	SICAL NUTRITION FACTS (average values)						
CHARACTERIST	CS						
			Per 100 g of product		Per 100 g of gelato:		
HUMIDITY Max 1 FAT 46,7	% ENERGY %	KJ kcal	2599,4 621,3	0 0	0 0	0 0	
ASHES Max 2	% FAT	g	46,7	0	0	0	
			33	0	0	0	
	of which saturates	g		-	-	-	
		g	41,1	0	0	0	
	of which sugars PROTEIN	g	19,2 6,7	0 0	0 0	0	
	SALT	g	0,7	0	0	0	
	MICROBIOLOGICA			0	0	0	
TOTAL BACTERIAL LOAD	< 20000 cfu/g						
MOULDS	< 100 cfu/g						
YEASTS	< 100 cfu/g						
ENTEROBACTERIA	< 100 cfu/g						
STAPHYLOCOCCUS AUREU							
SALMONELLA	Absent in 25 g						
The product conforms	to the EC 1881/2006 regulation of food n	and its subse roducts.	quent updat	es- concern	ing contan	ninants in	
TYPE OF PACKAGING	4 Kg tin; 2 per box						
	24 months if kept in original, undamaged packaging.						
SHELF LIFE							
SAMPLE	80g						







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 in the label concerns the customer using the product itself.