


PRODUCT SPECIFICATION SHEET

CODE	14606	TYPE OF PRODUCT	PASTE		
NAME	COPERTURA APRITI SESAMO				
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.					
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	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 & ALLERGENS (according to Reg. (EU) 1169/2011)	Vegetable fats (coconut, palm), sesame brittle (sugar, sesame seeds (11,4% on the total of semi-finished product)), sugar, cocoa paste, cocoa powder, wh ey powder, emulsifier: soy lecithin, flavours. <u>May contain traces of egg, almonds, hazelnuts, walnuts, pistachio nuts, peanuts</u>				
COLOUR OF PRODUCT	Dark brown				
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 1 %	ENERGY	KJ 2599,4	0	0 0
FAT	46,7 %		kcal 621,3	0	0 0
ASHES	Max 2 %	FAT	g 46,7	0	0 0
		of which saturates	g 33	0	0 0
		CARBOHYDRATE	g 41,1	0	0 0
		of which sugars	g 19,2	0	0 0
		PROTEIN	g 6,7	0	0 0
		SALT	g 0,02	0	0 0
MICROBIOLOGICAL CHARACTERISTICS					
TOTAL BACTERIAL LOAD	< 20000 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	4 Kg tin; 2 per box				
SHELF LIFE	24 months if kept in original, undamaged packaging.				
SAMPLE	80g				

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