


PRODUCT SPECIFICATION SHEET

CODE	14607	TYPE OF PRODUCT	PASTE	
NAME	PASTA APRTI SESAMO			
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.				
NAME OF FOOD	Semi-finished toasted sesame flavoured paste product for the preparation of artisanal gelato and for pastry products.			
DOSAGE FOR USE	100g of product + 1Kg white base			
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)	Sesame seeds (30%), vegetable oils and fats (sunflower, palm), sugar, wh ey powder, flavourings, natural flavouring, lactose , skimmed milk powder, starch, milk proteins, emulsifier: soy lecithin.			
	<u>May contain traces of eggs, almonds, hazelnuts, walnuts, pistachio nuts and 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 2498,0	0,0
FAT	43,5 %		kcal 597,0	0,0
ASHES	Max 1 %	FAT	g 43,5	0,0
SOLUBILITY	Good prepared both hot and cold	of which saturates	g 5,2	0,0
		CARBOHYDRATE	g 42,6	0,0
		of which sugars	g 33,9	0,0
		PROTEIN	g 6,9	0,00
		SALT	g 0,1	0,00
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	4 Kg buckets; 2 per box. In the kit 14407; 1 x 4 Kg bucket code 14607 + 1 x 4 Kg tin code 14606 + 1 x 1Kg bag code 16025.			
SHELF LIFE	24 months if kept in original, undamaged packaging.			
SAMPLE	170g			



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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

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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 in the label concerns the customer using the product itself.

