

PRODUCT SPECIFICATION SHEET

CODE	14681	TYPE OF PRODUCT	VARIEGATE
NAME	VARIEGATO RED VELVET		

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished paste for variegating artisanal gelato and for filling semifreddi and cakes .

DOSAGE Use the product exactly 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 .

INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011) Sugar, glucose syrup, sponge cake (25%) (**wheat** flour, sugar, pasteurized **eggs**, water, emulsifier: E471, raising agents: E450i, E500ii, humecant: E422, salt, preservative: E202, flavourings), water, acidifier: citric acid, thickeners: agar- agar, pectin, preservative: potassium sorbate, colours: allura red AC*, azorubine, flavourings.
* azorubine, allura red AC: may have an adverse effect on activity and attention in children.

May contain soybeans, milk, almonds, hazelnuts, walnuts and pistachio nuts.

COLOUR OF PRODUCT Red

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)		
			Per 100 g of product		Per 100g of gelato:
HUMIDITY	27	%	ENERGY	KJ 1244,0	0,0
FAT	0,8	%		kcal 288	0,0
ASHES	0,2	%	FAT	g 0,8	0,0
			of which saturates	g 0,3	0,0
SOLUBILITY	4,5 +/- 0,2		CARBOHYDRATE	g 68	0,0
			of which sugars	g 47	0,0
			PROTEIN	g 2	0,00
			SALT	g 0,27	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

The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food

TYPE OF PACKAGING	5 Kg Buckets, 2 per box
SHELF LIFE	24 months if kept in undamaged, original packaging.
SAMPLE	/

030700

