

PRODUCT SPECIFICATION SHEET

CODE	14717	TYPE OF PRODUCT	VARIEGATE	 
NAME	FIORDILIMONE			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

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

DOSAGE As it is.

HOW TO HANDLE Handle the product using clean, dry utensils. Close the packaging 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) Glucose syrup, sugar, water, candied lemon peel (strips of lemon peel)(8, 3% on total of semi-finished product), glucose-fructose syrup, sugar, concentrated lemon juice, (0, 15 % on total of finished product)), vegetable fibre (inulin), acidifiers: citric acid, thickeners: agar- agar and pectin, colours: tumeric, natural flavouring of lemon.

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

COLOUR OF PRODUCT Yellow

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		Per 100g of gelato:
HUMIDITY	32,1 %	ENERGY	KJ 1136	0,0
FAT	0,0 %		kcal 268	0,0
ASHES	0,5 %	FAT	g 0	0,0
SOLUBILITY	Use the product exactly as it is.	of which saturates	g 0	0,0
PH	2,75 +/- 0,1	CARBOHYDRATE	g 64	0,0
		of which sugars	g 49	0,0
		PROTEIN	g 0	0,00
		SALT	g 0,09	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 1831/2006 regulation and its subsequent updates- concerning contaminants in food



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INGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • INGREDIENTS AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSERIE

TYPE OF PACKAGING	3 Kg Bucket, no.2 per Box.
SHELF LIFE	24 months if kept in original undamaged packaging.
SAMPLE	200 g

293700



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.

