


PRODUCT SPECIFICATION SHEET

CODE	14719	TYPE OF PRODUCT	VARIEGATE		
NAME	FIORDIZENZERO				

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)	Sugar, glucose syrup, water, candied ginger (ginger(10, 6% on the total of semi-finished product), glucose-fructose syrup, sugar, acidifier: citric acid , preservative: potassium sorbate), vegetable fibre (inulin), acidifiers: citric acid thickeners: agar-agar, pectin and xanthan gum, natural flavourings, ginger extract. <u>May contain soybeans, milk, eggs almonds, hazelnuts, walnuts and pistachio nuts.</u>
COLOUR OF PRODUCT	Pale yellow

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		Per 100g of gelato:
HUMIDITY	30 %	ENERGY	KJ 1164	0,0
FAT	0,0 %		kcal 275	0,0
ASHES	0,2 %	FAT	g 0	0,0
SOLUBILITY	Use the product exactly as it is.	of which saturates	g 0	0,0
PH	2,8 +/- 0,1	CARBOHYDRATE	g 66	0,0
		of which sugars	g 55	0,0
		PROTEIN	g 0	0,00
		SALT	g 0,03	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	3 Kg Buckets ,No. 2 per box.
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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

SHELF LIFE	24 months if kept in original undamaged packaging.
SAMPLE	200 g

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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.

