

## PRODUCT SPECIFICATION SHEET

**CODE** 14736 **TYPE OF PRODUCT** VARIEGATE

**NAME** VARIEGATO BANOFFEE



### PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

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

**DOSAGE** Exactly 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, frozen bananas (16 %), water, sweetened condensed milk, caramelized sugar (3%), natural flavourings, thickeners: agar-agar and pectin , acidifier: malic acid, preservatives: potassium sorbate, flavourings.

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

**COLOUR OF PRODUCT** Light Brown.

#### CHEMICAL-PHYSICAL CHARACTERISTICS

#### NUTRITION FACTS (average values)

		Per 100 g of product		Per 100g of gelato:
<b>HUMIDITY</b>	33 %	<b>ENERGY</b>	<b>KJ</b> 1145	0,0
<b>FAT</b>	0,7 %		<b>kcal</b> 270	0,0
<b>ASHES</b>	0 %	<b>FAT</b>	<b>g</b> 0,7	0,0
<b>SOLUBILITY</b>	Use the product exactly as it is.	<b>of which saturates</b>	<b>g</b> 0,3	0,0
<b>PH</b>	4+/-0,2	<b>CARBOHYDRATE</b>	<b>g</b> 65	0,0
		<b>of which sugars</b>	<b>g</b> 53	0,0
		<b>PROTEIN</b>	<b>g</b> 0,8	0,00
		<b>SALT</b>	<b>g</b> 0,04	0,00

#### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 20000 cfu/g
<b>MOULDS</b>	< 200 cfu/g
<b>YEASTS</b>	< 200 cfu/g
<b>ENTEROBACTERIA</b>	< 100 cfu/g
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g
<b>SALMONELLA</b>	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 Bucket; 2 per Box.



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<b>SHELF LIFE</b>	24 months if kept in original undamaged packaging.
<b>SAMPLE</b>	200 g

289700



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.

