

PRODUCT SPECIFICATION SHEET

CODE	14750	TYPE OF PRODUCT	VARIEGATE
NAME	COOKIES® LEMON MERINGUE		

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD	Spreadable lemon flavoured cream with biscuits and meringue for variegating artisanal gelato and for filling semifreddi and cakes .
DOSAGE	FOR THE PREPARATION OF GELATO: 100 g product + 1 Kg White Base. FOR VARIEGATING USE as desired.
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)	Vegetable oil (sunflower), sugar, biscuit (10%)(wheat flour, sugar, butter , salt), glucose syrup, skimmed milk powder, meringue grains (5%) (sugar, wheat flour, glucose syrup, vegetable oil (coconut), wheat starch, powdered egg whites), whole milk powder, lactose , maltodextrin, cream powder, cocoa butter, milk proteins, emulsifier: soybean lecithin, natural flavouring of lemon(0, 24%)colours: lutein, flavourings. <u>May contain almonds, hazelnuts, walnuts, cashews, pistachio nuts, peanuts and sesame seeds.</u>
COLOUR OF PRODUCT	Pale Yellow.

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		Per 100g of gelato:
HUMIDITY	1 %	ENERGY	KJ 2409	0,0
FAT	38,0 %		kcal 578	0,0
ASHES	1 %	FAT	g 38	0,0
SOLUBILITY	use the product exactly as it is.	of which saturates	g 6,2	0,0
		CARBOHYDRATE	g 54	0,0
		of which sugars	g 42	0,0
		PROTEIN	g 5	0,00
		SALT	g 0,22	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, 5Kg Tin; 2 per Box.

SHELF LIFE

24 months if kept in original undamaged packaging.

SAMPLE

200 g

258700



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.

