

PRODUCT SPECIFICATION SHEET

CODE: 14764 **TYPE OF PRODUCT:** VARIEGATE

Name: VARIEGATO CROKKY

senza
glutine
gluten
free

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished paste with almond brittle for use in the preparation of artisanal gelato and pastries.

DOSAGE DOSAGE FOR THE PREPARATION OF GELATO: 100 g product + 1 kg white base.
FOR VARIEGATING: use the product 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 oils (sunflower, palm), ALMOND brittle 20,0%(sugar, ALMONDS 40%), sugar, ALMOND paste , caramelized sugar, WHEY powder, dried glucose syrup, skimmed MILK powder, maltodextrin, cocoa butter, emulsifier (SOYBEAN lecithin), flavourings.
MAY CONTAIN: EGG, HAZELNUTS, WALNUTS, CASHEWS, PECAN NUTS, BRAZIL NUTS, PISTACHIO NUTS, MACADAMIA NUTS, PEANUTS, SESAME SEEDS.

COLOUR OF PRODUCT Hazelnut brown

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)	
	Per 100 g of product	
	ENERGY kJ	2.298
	ENERGY kcal	551
	FAT g	35,00
	OF WHICH SATURATES g	4,90
	CARBOHYDRATE g	51,00
	OF WHICH SUGARS g	46,00
	PROTEIN g	6,90
	SALT g	0,21

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD < 5.000 cfu/g
MOULDS < 100 cfu/g
YEAST < 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

Type of Packaging 2,8 kg bucket; 2 per box
Shelf life 24 months if kept in original undamaged packaging
Sample 200 g

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