

PRODUCT SPECIFICATION SHEET

CODE: 14767 **TYPE OF PRODUCT:** VARIEGATE

Name: FIORDIMARRON GLACE'



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) candied chestnuts in pieces 25,0%(chestnuts 50,0%, sugar, glucose-fructose syrup, natural flavouring of vanilla), glucose-fructose syrup, dried glucose syrup, caramel (glucose syrup, caramel (sugar, water), water), water, sugar, dextrose, caramelized sugar, thickeners (agar-agar, pectin, xanthan gum), flavourings, salt, preservative (potassium sorbate), acid (lactic acid).

MAY CONTAIN: SOYBEAN, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.

COLOUR OF PRODUCT Dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
PH	4,7 +/- 0,2	ENERGY kJ	1.202
Solubility	use the product exactly as it is	ENERGY kcal	283
		FAT g	0,00
		OF WHICH SATURATES g	0,00
		CARBOHYDRATE g	70,00
		OF WHICH SUGARS g	56,00
		PROTEIN g	0,00
		SALT g	0,15

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD < 50.000 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 1831/2003 regulation and its subsequent updates- concerning contaminants in food

Type of Packaging 3 kg bucket; 2 per box
Shelf life 24 months if kept in original undamaged packaging

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