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NGREDIENTI 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

PRODUCT SPECIFICATION SHEET

14776 CODE: **TYPE OF PRODUCT:**

PASTA NOCCIOLA-LA-LA' SCURA Name:



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Paste "Nocciola Piemonte PGI" (Protected Geographical Indication), for the

preparation of artisan gelato and for pastry making.

Hazelnuts have been toasted and immediately refined in order to preserve their

fragrance.

DOSAGE 80/130 g product + 1 kg white base.

HOW TO HANDLE Handle the product using clean, dry utensils.

Close the packaging after use removing any possible residue of the product

Store away from heat sources and do not expose to direct sunlight.

INGREDIENTS & ALLERGENS

(according to Reg. (EU)

1169/2011)

HAZENLNUT Paste (Paste "NOCCIOLA Piemonte P.G.I.").

MAY CONTAIN: SOYBEAN, MILK, EGG, ALMONDS, WALNUTS, CASHEWS,

PISTACHIO NUTS, PEANUTS, SESAME SEEDS.

COLOUR OF PRODUCT Brown

| CHEMICAL-PHYSICAL CHARACTERISTICS | | NUTRITION FACTS (average values) | |
|---|---|----------------------------------|-------|
| | | Per 100 g of product | |
| | | ENERGY kJ | 2.727 |
| | | ENERGY kcal | 660 |
| | | FAT g | 64,00 |
| | | OF WHICH SATURATES g | 4,20 |
| | | CARBOHYDRATE g | 6,10 |
| | | OF WHICH SUGARS g | 4,10 |
| | | PROTEIN g | 15,00 |
| | | SALT g | 0,00 |
| 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 1881/2006 regulation and its subsequent updates- concerning contaminants in food | | | |
| Type of Packaging | 5 kg bucket; 2 per box | | |
| Shelf life | 24 months if kept in original undamaged packaging | | |
| Sample | 180 g | | |

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