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INGREDIENTI 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 PATISSER

PRODUCT SPECIFICATION SHEET

CODE: 08580 TYPE OF PRODUCT:

Name: **BASE MISS PURPLE**



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished powder for the preparation of a purple colour, potato flavoured

artisanal gelato.

DOSAGE Dosage for gelato: 350 g product + 1 l milk.

For soft-ice: 300 g product + 1 l milk.

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, skimmed MILK powder, vegetable fibres (inulin), dextrose, dehydrated sweet potato 3,5%, alpha-dextrin (vegetable fibre), thickeners (guar gum, sodium carboxy methyl cellulose, carrageenan), flavourings, colour (anthocyanins),

spirulina extract, salt.

MAY CONTAIN: SOYBEAN, EGG, ALMONDS, HAZELNUTS, WALNUTS,

PISTACHIO NUTS.

COLOUR OF PRODUCT

Violet

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)	
			Per 100 g of product	
Solubility	good in milk or water, prepared cold		ENERGY kJ	1.576
			ENERGY kcal	372
			FAT g	0,00
			OF WHICH SATURATES g	0,00
			CARBOHYDRATE g	84,00
			OF WHICH SUGARS g	80,00
			PROTEIN g	5,50
			SALT g	0,42
MICROBIOLOGICAL CHARACTERISTICS				
TOTAL BACTE	RIAL LOAD	< 10.0	00 cfu/g	
MOULDS		< 100	cfu/g	
YEAST		< 100	cfu/g	
ENTEROBACTERIA < 100		cfu/g		
STAPHYLOCOCCUS AUREUS < 20 c		fu/g		
SALMONELLA	L	Absen	t in 25 g	
The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food				
Type of Packaging 1,05 l		kg bag; 12 per box		
Shelf life 36 months if kept in original undamaged packagi			aging	
				03090858000

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