


PRODUCT SPECIFICATION SHEET

CODE	15921	TYPE OF PRODUCT	COVERTURE				
NAME	COPERTURA CON CIOCCOLATO AL LATTE TIPO "M"						
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.							
NAME OF FOOD	Semi-finished paste product for variegating artisanal gelato and for filling semi-frozen desserts and cakes in pastry, giving a crunchy effect.						
DOSAGE FOR USE	As desired. Heat in a bain-marie (45°C) or microwave.						
HOW TO HANDLE	Handle the product using clean, dry utensils and close properly 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)	Milk chocolate (70%) (sugar, cocoa butter, milk powder, cocoa paste, emulsifier: soy lecithin,flavouring), vegetable fats (coconut, palm kernel, palm), sugar, why powder, skimmed milk powder, cocoa butter, emulsifiers: soy lecithin, flavourings. <u>May contain traces of egg, almonds, hazelnuts, walnuts, pistachios, peanuts and sesame seeds.</u>						
COLOUR OF PRODUCT	Pale brown						
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)					
		Per 100 g of product		Per 100 g of gelato:			
HUMIDITY	Max 1 %	ENERGY	KJ	2590,4	0	0	0
FATS	45,7 %		kcal	619,1	0	0	0
ASHES	Max 1 %	FATS	g	45,7	0	0	0
SOLUBILITY	Use the product as it is	of which saturated fatty acids	g	43	0	0	0
		CARBOHYDRATES	g	44,9	0	0	0
		of which sugars	g	44,5	0	0	0
		PROTEINS	g	7,1	0	0	0
		SALT	g	0,25	0	0	0
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						
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>							
TYPE OF PACKAGING	2,3Kg bucket; 2 per box.						
SHELF LIFE	24 months if kept in original, undamaged packaging.						



Optima srl con unico socio
Via Gaggio, 72 - 47832 S. Clemente (RN) Italy
P.Iva 01 622 060 406

Tel. +39 0541 859411 - Fax +39 0541 859412
email: mec3@mec3.it - www.mec3.com



INGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • PRODUCT FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSERIE

SAMPLE

100g

184500



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.

