

PRODUCT SPECIFICATION SHEET

CODE	15923A	TYPE OF PRODUCT	COATING
NAME	COPERTURA AL PISTACCHIO 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-freddi and cakes giving them a crunchy effect .
DOSAGE	Use the product as desired. Heat in a bain-marie (45°C) or in the microwave .
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 fats (coconut, palm kernel, palm), Pistachio 30, 0% paste, sugar, wh ey powder, skimmed milk powder, cocoa butter, emulsifier (soybean lecithin), flavourings, colours (E141). <u>May contain eggs, almonds, hazelnuts, walnuts, cashews, peanuts and sesame seeds .</u>
COLOUR OF PRODUCT	Green

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)		
		Per 100 g of product	
ENERGY	KJ	2.629	
	Kcal	634	
FATS	g	50,00	
of which saturates	g	33,00	
CARBOHYDRATE	g	26,00	
of which sugars	g	33,00	
PROTEIN	g	8,40	
SALT	g	0,13	

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 20.000 cfu/g
MOULDS	< 200 cfu/g
YEASTS	< 200 cfu/g
ENTEROBACTERIA	< 100 cfu/g
STAPHYLOCOCCUS AUREUS	< 100 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, 5 Kg Bucket; 2 per box
SHELF LIFE	24 months if kept in original undamaged packaging.



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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 PATISSERIE

SAMPLE

100 g

12981592300



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.

