

PRODUCT SPECIFICATION SHEET

CODE 15924A **TYPE OF PRODUCT** **COATING**

NAME COPERTURA AL GUSTO DI GIANDUIA TIPO "M"



PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished gianduia flavoured paste product for variegating artisanal gelato and for filling semifreddi and cakes giving 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) sugar, **hazelnut** paste, cocoa paste, cocoa powder, **wh**ey powder, skimmed **m**ilk powder, cocoa butter, emulsifier: **soybean** lecithin, flavourings.

May contain eggs, almonds, hazelnuts, walnuts, cashews, pistachio nuts, peanuts and sesame seeds.

COLOUR OF PRODUCT Dark Brown.

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)					
			Per 100 g of product					
HUMIDITY	1	%	ENERGY	KJ	2720	0	0	0
FAT	56	%		Kcal	657	0	0	0
ASHES	2	%	FATS	g	56	0	0	0
PH	Use the product exactly as it is.		of which saturates	g	35	0	0	0
			CARBOHYDRATE	g	29	0	0	0
			of which sugars	g	25	0	0	0
			PROTEIN	g	6,7	0	0	0
			SALT	g	0,09	0	0	0

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD < 20000 cfu/g
MOULDS < 200 cfu/g
YEASTS < 200 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 2, 5 Kg plastic 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

089800



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.

