



NGREDIENTI 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 PATISSERI

PRODUCT SPECIFICATION SHEET

CODE 16050 **TYPE OF PRODUCT GRAINS**

GRANELLA DI SCROK! NAME



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Various fruit grains for decorating gelato and pastry products.

DOSAGE FOR USE As it is

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

> Close the package 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)

Sugar, hazelnuts, almonds, walnuts, macadamia nuts.

May contain traces of cashews, pecan nuts, Brazil nuts, pistachio nuts, peanuts and

sesame seeds.

COLOUR OF PRODUCT Brown

ACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g	of product	Per 100 g of gelato:
Max 6 %	ENERGY	KJ	2248, 0	0, 0
33,6 %		kcal	540, 0	0, 0
Max 1,3 %	FAT	g	34	0, 0
Use the produc	et as it of which saturates	g	9,7	0, 0
is	CARBOHYDRATE	g	47	0, 0
	of which sugars	g	47	0, 0
	PROTEIN	g	7,8	0, 00
	SALT	g	0, 00	0, 00
	Max 6 % 33,6 % Max 1,3 % Use the produc	Max 6 % 33,6 % Max 1,3 % Use the product as it is CARBOHYDRATE of which sugars PROTEIN SALT	Max 6 % 33,6 % Max 1,3 % Use the product as it is CARBOHYDRATE of which sugars PROTEIN SALT Per 100 g KJ KJ Kcal RCARBO Graphich saturates g FAT g Graphich saturates g G G G G G G G G G G G G	Per 100 g of product

MICROBIO	LOGICAL	CHARAC	TERISTICS

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

The product conforms to the EC 1881/2006 regulation and its subsequent updates-concerning contaminants in food products.

1 kg bag; the product has been packaged in PROTECTIVE ATMOSPHERE TYPE OF PACKAGING

18 months if kept in original, undamaged packaging. SHELF LIFE

50 g SAMPLE







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270600



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.