

Ingredienti e semilavorati biologici per gelato artigianale

PRODUCT SPECIFICATION SHEET

CODE 17206 TYPE OF PRODUCT POWDER

NAME INTEGRA MEC3 BIO



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished organic powder product for use in the preparation of artisanal gelato .

Ideal for improving the creaminess and the sweetness of gelato.

HOW TO HANDLEHandle 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 & Glucose syrup*, cane sugar*.

ALLERGENS(according to Reg.

(EU) 1169/2011)

organic

May contain soybeans, milk, egg, almonds, hazelnuts, walnuts and pistachio nuts.

GEOGRAPHIC ORIGIN Agriculture EU/ non EU

COLOUR OF PRODUCT Pale Brown.

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)					
				Per 100 g	of product			
HUMIDITY	max 3	%	ENERGY	KJ	1623, 4	0	0	0
FATS	0	%		kcal	388	0	0	0
ASHES	max 1	%	FAT	g	0	0	0	0
Solubility	Good prepared both hot or cold.		of which saturates	g	0	0	0	0
			CARBOHYDRATE	g	97	0	0	0
			of which sugars	g	52, 4	0	0	0
			PROTEIN	g	0	0	0	0
			SALT	g	0, 03	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

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

TYPE OF PACKAGING 1 Kg Bag, 8 per box

SHELF LIFE 24 months in original, undamaged packaging.

"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 on the label concerns the customer using the product itself".





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