





Ingredienti e semilavorati biologici per gelato artigianale

PRODUCT SPECIFICATION SHEET						
<b>CODE</b>	<b>17204</b>	<b>TYPE OF PRODUCT</b>	<b>POWDER</b>			
<b>NAME</b>	<b>BASE NEUTRA F 50 MEC3 BIO (ORGANIC)</b>					
<b>PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.</b>						
<b>NAME OF FOOD</b>	Semi-finished organic powder product for the preparation of artisanal gelato.					
<b>DOSAGE FOR USE</b>	For pulpy fruit (strawberry , mango, apricot, peach, mixed berries, kiwi, etc. ) 100 g product + 563 g sugar + 1 L water + 1375 g pulpy fruit + 100 g INTEGRA MEC3 BIO.					
<b>HOW TO HANDLE</b>	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.					
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	Glucose syrup*, thickener: locust bean gum*. *Organic  May contain soybeans, milk, egg, almonds, hazelnuts, walnuts and pistachio nuts.					
<b>GEOGRAPHIC ORIGIN</b>	EU Agriculture					
<b>COLOUR OF PRODUCT</b>	White					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato	
Humidity	max 2 %	<b>ENERGY</b>	<b>KJ</b>	1478, 1	<b>0</b>	<b>0</b>
Fats	0 %		<b>kcal</b>	353, 3	<b>0</b>	<b>0</b>
Ashes	max 1 %	<b>FAT</b>	<b>g</b>	0	<b>0</b>	<b>0</b>
		<b>of which saturates</b>	<b>g</b>	0	<b>0</b>	<b>0</b>
<b>Solubility</b>	Good in water , cold preparation.	<b>CARBOHYDRATE</b>	<b>g</b>	88, 3	<b>0</b>	<b>0</b>
		<b>of which sugars</b>	<b>g</b>	34	<b>0</b>	<b>0</b>
		<b>PROTEIN</b>	<b>g</b>	0	<b>0</b>	<b>0</b>
		<b>SALT</b>	<b>g</b>	0, 01	<b>0</b>	<b>0</b>
MICROBIOLOGICAL CHARACTERISTICS						
<b>TOTAL BACTERIAL LOAD</b>	< 5000 cfu/g					
<b>MOULDS</b>	< 100 cfu/g					
<b>YEASTS</b>	< 100 cfu/g					
<b>ENTEROBACTERIA</b>	< 100 cfu/g					
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g					
<b>SALMONELLA</b>	Absent in 25 g					
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>						
<b>TYPE OF PACKAGING</b>	1 Kg grey bag, 10 per Box					
<b>SHELF LIFE</b>	24 months if kept in original , undamaged packaging.					
					<b>088800</b>	
"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".						

