PRODUCT SPECIFICATION SHEET

POWDER

CODE	17210	TYPE OF PRODUCT	
NAME		MEC FIBRA PLUS MEC3 BIO (ORGANIC)	

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD
Semi-finished organic powder product , for the preparation of artisanal gelato . Ideal for giving the gelato a significant contribution of fibre.

DOSAGE FOR USE
20-50 g /Kg mix

HOW TO HANDLE
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.

INGREDIENTS & ALLERGENS(according to Reg. (EU) 1169/2011)
Agave fibre* 70%, maltodextrin*.
*organic

GEOGRAPHIC ORIGIN
Agriculture EU/ non EU.

COLOUR OF PRODUCT
White

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)					
					Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	4	%	ENERGY	KJ	1099	0	0	0
FAT	0	%		kcal	266	0	0	0
ASHES	1	%	FAT	g	0	0	0	0
SOLUBILITY	Good in water and/or milk.		of which saturates	g	0	0	0	0
			CARBOHYDRATE	g	35	0	0	0
			of which sugars	g	5, 5	0	0	0
			FIBRE	g	63	0	0	0
			PROTEIN	g	0	0	0	0
			SALT	g	0, 07	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, 10 per Box
SHELF LIFE	24 months if kept in original, undamaged packaging

029800