



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 PATISSERIE

PRODUCT SPECIFICATION SHEET

CODE 18039 TYPE OF PRODUCT PASTE

NAME PASTA AMARENA CON PEZZI

glutine gluten free

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished paste product for the preparation of artisanal gelato and for pastry

products.

DOSAGE FOR USE 100 g product + 1 L of water + 300 g of sugar + 50 g of Supergelmix or

65g of product + 1 Kg fruit Base.

We recommend adding 3/5 g of Softin.

HOW TO HANDLEHandle the product using clean, dry utensils. Close properly after use removing any

possible residue of the product externally. Store away from heat sources and do not

expose to the sunlight.

INGREDIENTS & ALLERGENS

(according to Reg. (EU)

1169/2011)

Frozen sour black cherries (50,8%), sugar, glucose syrup, water, concentrated sour

black cherry juice, acidifier: citric acid, flavourings, thickener: pectin, colours:

anthocyanins, caramel (E150c), indigotine.

May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and

<u>pistachio nuts</u>.

COLOUR OF PRODUCT Deep purple

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)						
			Per 100 g	Per 100 g of product		Per 100 g of gelato:		
HUMIDITY	Max 30% %	ENERGY	KJ	1044,4	0	0	0	
FAT	0 %		kcal	249,6	0	0	0	
ASHES	Max 1 %	FAT	g	0,0	0	0	0	
SOLUBILITY	Good in milk or in	of which saturates	g	0,0	0	0	0	
	water	CARBOHYDRATES	g	58,3	0	0	0	
рН	2,2+/-0,2	of which sugars	g	47,2	0	0	0	
		PROTEIN	g	0,3	0	0	0	
		SALT	g	0,02	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 2,5Kg bucket; 2 per box.

SHELF LIFE 36 months if kept in original, undamaged packaging







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SAMPLE 200 g

022600



