


PRODUCT SPECIFICATION SHEET

CODE	18041	TYPE OF PRODUCT	PASTE			
NAME	PASTA PRUGNA					
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.						
NAME OF FOOD	Semi-finished, plum-flavoured paste product for the preparation of artisanal gelato and for pastry products.					
DOSAGE FOR USE	150 g of product + 300 g of sugar + 1 l of water + 50 g Supergelmix or 100 g of product + 1 kg fruit base. We recommend adding 3/5 g of Softin. FOR PASTRY PRODUCTS: 60 g of product + 1 kg of cream.					
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)	Frozen plums (42, 1%), sugar, glucose syrup, concentrated plum juice (7, 15%), water, acidifier: citric acid, thickener: pectin, colours: anthocyanins, caramel (E150c), flavourings, natural flavourings. <u>May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and sesame seeds.</u>					
COLOUR OF PRODUCT	Violet.					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 25 %	ENERGY	KJ	1085	0	0,0
FAT	0,0 %		kcal	255	0	0,0
ASHES	Max 0,1 %	FATS	g	0,0	0	0,0
SOLUBILITY	Good prepared cold in water	of which saturates	g	0	0	0,0
pH	2,6 +/-0,2	CARBOHYDRATE	g	62,0	0	0,0
		of which sugars	g	47,0	0	0,0
		PROTEIN	g	0,0	0	0,00
		SALT	g	0,01	0	0,00
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	30 months if kept in original, undamaged packaging.
SAMPLE	450 g

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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.

