


PRODUCT SPECIFICATION SHEET

CODE	18042	TYPE OF PRODUCT	PASTE		
NAME	PASTA PERA				
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.					
NAME OF FOOD	Semi-finished paste product for the preparation of artisanal gelato and pastry products.				
DOSAGE FOR USE	100g of product + 1,L of water + 300 g of sugar + 50 g Supergelmix or 65 g of product + 1 Kg of Fruit base . We suggest adding 3/5 g of Softin.				
HOW TO HANDLE	Handle 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)	Sugar, frozen pears (18%), concentrated pear juice (15%), glucose syrup, water, flavourings, acidifier: citric acid, thickeners: pectin. <u>May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>				
COLOUR OF PRODUCT	Light brown				
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 30 %	ENERGY	KJ 1065,0	0	0,0 0
FAT	0 %		kcal 255,0	0	0,0 0
ASHES	Max 0,4 %	FAT	g 0,0	0	0,0 0
SOLUBILITY	Good in water. Cold preparation.	of which saturates	g 0,0	0	0,0 0
Ph	3,1+/-0,5	CARBOHYDRATE	g 63,0	0	0,0 0
		of which sugars	g 60,0	0	0,0 0
		PROTEIN	g 0,1	0	0,00 0
		SALT	g 0,02	0	0,00 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	2,5 Kg bucket, 2 per box				
SHELF LIFE	24 months if kept in original, undamaged packaging.				
SAMPLE	200 g				



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.

