

Gelato

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INGREDIENTI 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

CODE	18047	TYPE OF PROI	DUCT	PASTE	senza
NAME		PASTA FRA	GOLA		gluten free
	PRODUCT	FOR PROFESSIONAL USE	, NOT INTER	NDED FOR RET	AIL SALE.
NAME OF FOOD		Semi-finished paste product for the preparation of artisanal gelato and for pastry			
DOSAGE FOR USE		products.			
		100 of product + 1 L of water + 300 g of sugar + 50g Supergelmix or			
		65g + 1 Kg fruit Base.			
		We recommend adding 3/5 g of Softin.			
HOW TO HANDLE		Handle the product using clean, dry utensils.			
		Close the package properly after use, removing any possible residue of the produce externally. Store away from heat sources and do not expose to direct sunlight.			
		externally. Store away th	m neat sour	ces and do not	expose to direct sumight.
		Curren franzis star la t	- (200/)		from other postal states
INGREDIENTS & ALLERGENS		Sugar, frozen strawberries (20%), glucose syrup, acidifier: citric acid, water,			
(according to Reg. (EU) 1169/2011)		concentrated strawberry juice (2, 8%), strawberry seeds, colours: anthocyanins, turmeric, flavourings, thickeners: pectin, tara gum.			
[109/2011]		turment, navourings, th	.keners. pect	in, tara guni.	
		May contain traces of so	/beans, milk,	eggs, almonds,	hazelnuts, walnuts and
		pistachio nuts.			
COLOUR OF P	RODUCT	Red			
	CAL-PHYSICAL	N		ACTS (average	values)
CHAR	ACTERISTICS				
			-	of product	Per 100 g of gelato:
	30 max %	IENERGY	KI	THYX	
-	30 max %	ENERGY	KJ kcal	1098 262 4	
AT	0,1 %		kcal	262,4	
AT ASHES	0,1 % 0,5 max %	FAT	kcal g		
AT ASHES SOLUBILITY	0,1 % 0,5 max % Good prepared cold	FAT of which saturates	kcal g	262,4 0,1 0	
ASHES	0,1 % 0,5 max % Good prepared cold in water or milk	FAT of which saturates CARBOHYDRATE	kcal g g g	262,4 0,1 0 59,1	
ASHES	0,1 % 0,5 max % Good prepared cold	FAT of which saturates CARBOHYDRATE of which sugars	kcal g g g g	262,4 0,1 0 59,1 49,7	
AT ASHES SOLUBILITY	0,1 % 0,5 max % Good prepared cold in water or milk	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN	kcal g g g g g	262,4 0,1 0 59,1 49,7 0,2	
AT ASHES SOLUBILITY	0,1 % 0,5 max % Good prepared cold in water or milk	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT	kcal g g g g g g	262,4 0,1 0 59,1 49,7 0,2 0,06	
ASHES SOLUBILITY DH	0,1 % 0,5 max % Good prepared cold in water or milk 1,9+/-0,5	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICA	kcal g g g g g g	262,4 0,1 0 59,1 49,7 0,2 0,06	
ASHES SOLUBILITY DH	0,1 % 0,5 max % Good prepared cold in water or milk 1,9+/-0,5	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICA < 5000 cfu/g	kcal g g g g g g	262,4 0,1 0 59,1 49,7 0,2 0,06	
ASHES SOLUBILITY OH TOTAL BACTER MOULDS	0,1 % 0,5 max % Good prepared cold in water or milk 1,9+/-0,5	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICA < 5000 cfu/g < 100 cfu/g	kcal g g g g g g	262,4 0,1 0 59,1 49,7 0,2 0,06	
TOTAL BACTER MOULDS (EASTS	0,1 % 0,5 max % Good prepared cold in water or milk 1,9+/-0,5	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICA < 5000 cfu/g < 100 cfu/g < 100 cfu/g	kcal g g g g g g	262,4 0,1 0 59,1 49,7 0,2 0,06	
AT ASHES SOLUBILITY OH TOTAL BACTER MOULDS (EASTS ENTEROBACTER	0,1 % 0,5 max % Good prepared cold in water or milk 1,9+/-0,5	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICA < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g	kcal g g g g g g	262,4 0,1 0 59,1 49,7 0,2 0,06	
ASHES SOLUBILITY OH TOTAL BACTER MOULDS	0,1 % 0,5 max % Good prepared cold in water or milk 1,9+/-0,5	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICA < 5000 cfu/g < 100 cfu/g < 100 cfu/g	kcal g g g g g g	262,4 0,1 0 59,1 49,7 0,2 0,06	
OLUBILITY	0,1 % 0,5 max % Good prepared cold in water or milk 1,9+/-0,5 IAL LOAD	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICA < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g	kcal g g g g cHARACTE	262,4 0,1 0 59,1 49,7 0,2 0,06	concerning contaminants in
AT ASHES OLUBILITY OH OTAL BACTER MOULDS ZEASTS ENTEROBACTER TAPHYLOCOCC ALMONELLA	0,1 % 0,5 max % Good prepared cold in water or milk 1,9+/-0,5 IAL LOAD	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICA < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g	kcal g g g g cHARACTE	262,4 0,1 0 59,1 49,7 0,2 0,06	concerning contaminants in
AT SHES OLUBILITY H OTAL BACTER AOULDS EASTS NTEROBACTER TAPHYLOCOCC ALMONELLA	0,1 % 0,5 max % Good prepared cold in water or milk 1,9+/-0,5 IAL LOAD RIA CUS AUREUS t conforms to the	FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICA < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g	kcal g g g g cHARACTE	262,4 0,1 0 59,1 49,7 0,2 0,06	concerning contaminants ir



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.



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SAMPLE

Gelato

200 g



025600

