


PRODUCT SPECIFICATION SHEET

CODE	18047	TYPE OF PRODUCT	PASTE	
NAME	PASTA FRAGOLA			
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 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 product externally. Store away from heat sources and do not expose to direct sunlight.			
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	Sugar, frozen strawberries (20%), glucose syrup, acidifier: citric acid, water, concentrated strawberry juice (2, 8%), strawberry seeds, colours: anthocyanins, turmeric, flavourings, thickeners: pectin, tara gum. <u>May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>			
COLOUR OF PRODUCT	Red			
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
			Per 100 g of product	Per 100 g of gelato:
HUMIDITY	30 max %	ENERGY	KJ 1098	
FAT	0,1 %		kcal 262,4	
ASHES	0,5 max %	FAT	g 0,1	
SOLUBILITY	Good prepared cold in water or milk	of which saturates	g 0	
pH	1,9+/-0,5	CARBOHYDRATE	g 59,1	
		of which sugars	g 49,7	
		PROTEIN	g 0,2	
		SALT	g 0,06	
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			
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>				
TYPE OF PACKAGING	2,5 Kg bucket; 2 per box.			
SHELF LIFE	36 months if kept in original, undamaged packaging.			

SAMPLE

200 g

025600



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.

