

PRODUCT SPECIFICATION SHEET

CODE	18056	TYPE OF PRODUCT	PASTE
NAME	PASTA BANANA		

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	100g of product + 1L of milk + 280g of sugar + 50g of Supergelmix or 65g of product + 1Kg fruit/milk Base. We recommend adding 3/5 g of Softin.
HOW TO HANDLE	Handle the product using clean, dry utensils and close 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, glucose syrup, water, banana pulp (10%), concentrated banana juice (10%), flavourings, natural banana flavour, thickener: pectin, acidifier: citric acid, natural flavour. <u>May contain traces of soybean, milk, eggs, almonds, hazelnuts, walnuts and</u>
COLOUR OF PRODUCT	Yellow

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		Per 100 g of gelato:
HUMIDITY	Max 30 %	ENERGY	KJ 1150,2	0,0
FAT	/ %		kcal 270,3	0
ASHES	0,5 %	FAT	g /	0,0
SOLUBILITY	Good prepared cold in water excluding fruit pieces	of which saturates	g /	0,0
pH	4,3 +/- 0,5	CARBOHYDRATE	g 62,9	0,0
		of which sugars	g 58,2	0,0
		PROTEIN	g 0,2	0,00
		SALT	g 0,01	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	2,5 Kg bucket; 2 per box.
SHELF LIFE	30 months if kept in original, undamaged packaging
SAMPLE	200g

018600