

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

0005 400		PRODUCT SPECI			
CODE 180	156	TYPE OF PROD	UCI	PAS	STE
NAME		PASTA BAN	PASTA BANANA		glutine gluten free
	PRODUCT	FOR PROFESSIONAL USE,	NOT INTER	NDED FOR R	ETAIL SALE.
NAME OF FOOD DOSAGE FOR USE		Semi-finished paste product for the preparation of artisanal gelato and for pastry products. 100g of product + 1L of milk + 280g of sugar + 50g of Supergelmix or			
		65g of product + 1Kg fruit/	milk Base.	We recomme	end 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.			
		May contain traces of soyl	bean, milk, e	eggs, almond	s, hazelnuts, walnuts and
COLOUR OF PRODU	СТ	Yellow			
CHEMICAL-PI	HYSICAL	NU		ACTS (avera	ge values)
CHARACTER	RISTICS			-	
HUMIDITY Max	30 %	ENERGY	Per 100 g KJ	of product 1150,2	Per 100 g of gelato: 0, 0
FAT /	%		kcal	270,3	0
ASHES 0,	5 %	FAT	g	/	0, 0
	prepared cold	of which saturates	g	/	0, 0
	er excluding		σ	62,9	0, 0
fruit pi	ieces	CARBOHYDRATE	g		
fruit pi	-	CARBOHYDRATE of which sugars PROTEIN	g	58,2	0, 0
fruit pi	ieces	of which sugars	g g		
fruit pi	ieces	of which sugars PROTEIN	g g g	58,2 0,2 0,01	0, 0 0, 00
fruit pi	ieces -,3 +/- 0,5	of which sugars PROTEIN SALT	g g g	58,2 0,2 0,01	0, 0 0, 00
fruit pi pH 4	ieces -,3 +/- 0,5	of which sugars PROTEIN SALT MICROBIOLOGICAL	g g g	58,2 0,2 0,01	0, 0 0, 00
fruit pi pH 4 TOTAL BACTERIAL LO	ieces -,3 +/- 0,5	of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g	g g g	58,2 0,2 0,01	0, 0 0, 00
fruit pi pH 4 TOTAL BACTERIAL LO MOULDS YEASTS ENTEROBACTERIA	ieces -,3 +/- 0,5 AD	of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g	g g g	58,2 0,2 0,01	0, 0 0, 00
fruit pi pH 4 TOTAL BACTERIAL LO MOULDS YEASTS ENTEROBACTERIA STAPHYLOCOCCUS AL	ieces -,3 +/- 0,5 AD	of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g	g g g	58,2 0,2 0,01	0, 0 0, 00
fruit pi pH 4 TOTAL BACTERIAL LO MOULDS YEASTS ENTEROBACTERIA STAPHYLOCOCCUS AL SALMONELLA	ieces ,3 +/- 0,5 AD JREUS	of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g	g g CHARACTE	58,2 0,2 0,01	0, 0 0, 00 0, 00
fruit pi pH 4 TOTAL BACTERIAL LO MOULDS YEASTS ENTEROBACTERIA STAPHYLOCOCCUS AL SALMONELLA	ieces ,3 +/- 0,5 AD JREUS	of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g C 1881/2006 regulation and	g g CHARACTE	58,2 0,2 0,01	0, 0 0, 00
fruit pi pH 4 TOTAL BACTERIAL LO MOULDS YEASTS ENTEROBACTERIA STAPHYLOCOCCUS AL SALMONELLA The product confe	AD JREUS	of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g C 1881/2006 regulation and food pro-	g g CHARACTE	58,2 0,2 0,01	0, 0 0, 00 0, 00
fruit pi pH 4 TOTAL BACTERIAL LO MOULDS YEASTS ENTEROBACTERIA STAPHYLOCOCCUS AL SALMONELLA	AD JREUS 2,5 Kg b	of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g C 1881/2006 regulation and	g g CHARACTE d its subseq ducts.	58,2 0,2 0,01 RISTICS	0, 0 0, 00 0, 00

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