

PRODUCT SPECIFICATION SHEET

CODE	18057	TYPE OF PRODUCT	PASTE	
NAME	PASTA ANANAS			

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 + 1 L of water + 300 g of sugar + 50 g Supergelmix or 65 g product + 1 Kg of Fruit Base . We recommend adding 3/5 g of Softin.
HOW TO HANDLE	Handle the product with 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 pineapple (34,3%), concentrated pineapple juice (10,3%), glucose syrup, acidifier: citric acid, water, flavourings, thickeners: pectin, colour: turmeric. <u>May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts and pistachio nuts.</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 1145,9	0	0
FATS	0 %		kcal 273,9	0	0
ASHES	Max 0,2 %	FATS	g 0	0	0
SOLUBILITY	Good prepared cold in water, except for the fruit pieces.	of which saturated fatty acids	g 0	0	0
pH	2+/-0,5	CARBOHYDRATES	g 63,3	0	0
		of which sugars	g 57,4	0	0
		PROTEINS	g 0,4	0	0
		SALT	g 0,01	0	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

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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.

