

PRODUCT SPECIFICATION SHEET

CODE 18058 TYPE OF PRODUCT PASTE

NAME PASTA MELONE "NEW"



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished paste product for the preparation of artisanal gelato and pastry

products.

DOSAGE FOR USE 100g of product + 0,5L of milk + 0,5L of water.

HOW TO HANDLEHandle the product using clean, dry utensils. Close properly after use removing any

possible residue of the product externally. Store in a cool, dry place. Do not expose

to direct sunlight

INGREDIENTS & ALLERGENS

(according to Reg. (EU)

1169/2011)

Sugar, glucose syrup, frozen melon (18%), water, flavourings, acidifier: citric acid,

thickener: pectin, natural flavourigs, salt, colours: carotenes (soy).

May contain traces of milk, eggs, almonds, hazelnuts, walnuts, and pistachio nuts.

COLOUR OF PRODUCT Orange red

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)					
			Per 100 g	Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 30 %	ENERGY	KJ	1141,8	0	0	0
FATS	0 %		kcal	272,9	0	0	0
ASHES	Max 0,4 %	FAT	g	0	0	0	0
SOLUBILITY	Good prepared cold	of which saturates	g	0	0	0	0
	in water or milk	CARBOHYDRATE	g	67,3	0	0	0
рН	2,5+/-0,2	of which sugars	g	54,5	0	0	0
		PROTEIN	g	0	0	0	0
		SALT	g	0,3	0	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 30 months if kept in original, undamaged packaging.

SAMPLE 200 g

025600







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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

"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 on the label concerns the customer using the product itself".



