



NGREDIENTI 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

PRODUCT SPECIFICATION SHEET

CODE 18061 A TYPE OF PRODUCT PASTE

NAME PASTA MARACUJA



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 of product +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, glucose syrup, water, acidifier: citric acid, concentrated passion fruit juice(6,

5%), thickener: pectin, colours: turmeric, paprika extract, flavourings.

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

COLOUR OF PRODUCT Orange

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
			Per 100 g	of product	Per 100 g of gelato:
HUMIDITY	Max 30 %	ENERGY	KJ	1140,3	
FAT	0 %		kcal	272,5	
ASHES	Max 1 %	FAT	g	0,0	
SOLUBILITY	Good prepared cold in water or milk	of which saturates	g	0, 0	
		CARBOHYDRATE	g	61,6	
рН	1,9 +/-0,5	of which sugars	g	51,9	
		PROTEIN	g	0, 0	
		SALT	g	0, 02	

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 3 Kg bucket; 2 per box.

SHELF LIFE 30 months if kept in original, undamaged packaging







The Genuine Company

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SAMPLE 200 g

037700



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