

PRODUCT SPECIFICATION SHEET

CODE	18062	TYPE OF PRODUCT	PASTE				
NAME	PASTA KIWI						
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.							
NAME OF FOOD	Semi-finished paste product for use in the preparation of artisanal gelato and pastry products.						
DOSAGE FOR USE	100 g of product + 1L of water + 300g of sugar + 50g Supergelmix or 65g of product + 1 Kg fruit base. We suggest adding 3/5g 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, frozen kiwi (10%), water, acidifier: citric acid, frozen kiwi puree (6,4%), flavourings, natural flavouring, kiwi seeds, thickener: pectin, colours: caramel (E150c), brilliant blu FCF . <u>May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts and pistachio nuts.</u>						
COLOUR OF PRODUCT	Dark green						
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)					
			Per 100 g of product		Per 100 g of gelato:		
HUMIDITY	Max 28 %	ENERGY	KJ	1191,0	0	0	0
FAT	0,0 %		kcal	280,0	0	0	0
ASHES	Max 0,06 %	FAT	g	0,0	0	0	0
SOLUBILITY	Good prepared cold in water or milk, excluding fruit pieces.	of which saturates	g	0	0	0	0
pH	1,9 +/-0,3	CARBOHYDRATE	g	65,0	0	0	0
		of which sugars	g	52,0	0	0	0
		PROTEIN	g	0,0	0	0	0
		SALT	g	0,02	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						
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>							
TYPE OF PACKAGING	2,5 Kg bucket; 2 per box.						
SHELF LIFE	24 months if kept in original, undamaged packaging						
SAMPLE	200g						



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.

