


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>18064</b>	<b>TYPE OF PRODUCT</b>	<b>VARIEGATE</b>	
<b>NAME</b>	<b>FIORDIALBICOCCA</b>			

### PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

**NAME OF FOOD** Semi-finished paste product for variegating artisanal gelato and for filling semifreddi, desserts and cakes.

**DOSAGE FOR USE** As it is.

**HOW TO HANDLE** Handle the product using clean, dry utensils. Close properly after use removing any possible residue of the product externally. Store away from heat sources and do not expose to the sunlight.

**INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)** Frozen apricots (44,5%), sugar, glucose syrup, water, concentrated apricot juice (5,4%), thickeners: agar-agar, pectin, acidifier: citric acid, preservative: potassium sorbate, colours: paprika extract, turmeric, flavourings.

May contain traces of soybeans, milk, egg, 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:	
<b>HUMIDITY</b>	Max 25 %	<b>ENERGY</b>	<b>KJ</b> 1139	0	0
<b>FAT</b>	0 %		<b>kcal</b> 268	0	0
<b>ASHES</b>	Max 0,5 %	<b>FAT</b>	<b>g</b> 0	0	0
<b>SOLUBILITY</b>	Use the product as it is	<b>of which saturates</b>	<b>g</b> 0	0	0
<b>pH</b>	3+/-0,2	<b>CARBOHYDRATE</b>	<b>g</b> 67	0	0
		<b>of which sugars</b>	<b>g</b> 57	0	0
		<b>PROTEIN</b>	<b>g</b> 0	0	0
		<b>SALT</b>	<b>g</b> 0,00	0	0

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 5000 cfu/g
<b>MOULDS</b>	< 100 cfu/g
<b>YEASTS</b>	< 100 cfu/g
<b>ENTEROBACTERIA</b>	< 100 cfu/g
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g
<b>SALMONELLA</b>	Absent in 25 g

*The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.*

<b>TYPE OF PACKAGING</b>	2,5 Kg bucket; 2 per box
<b>SHELF LIFE</b>	36 months if kept in original, undamaged packaging.
<b>SAMPLE</b>	200 g

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