


## PRODUCT SPECIFICATION SHEET

| <b>CODE</b>  | <b>18067</b>   | <b>TYPE OF PRODUCT</b>  | <b>PASTE</b> |  |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
|--|--|---|--------------|---|--|----------------------|----------------------|--|--|---------------|------------------|---|---|---|--|-------------------|---|---|---|------------|--------------|---|---|---|---------------------------|--------------|---|---|---|---------------------|---------------|---|---|---|------------------------|---------------|---|---|---|----------------|--------------|---|---|---|-------------|--------------|---|---|---|
| <b>NAME</b>  | <b>PASTA PESCA</b>   |   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.</b>   |  |   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>NAME OF FOOD</b>  | Semi-finished paste product for the preparation of artisanal gelato and for pastry products.   |   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>DOSAGE FOR USE</b>  | 100g of product + 1L of water or milk.   |   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>HOW TO HANDLE</b>   | Handle the product using clean, dry utensils and close properly after use removing any possible residue of the product externally.<br>Store away from heat sources and do not expose to direct sunlight.   |   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>INGREDIENTS &amp; ALLERGENS</b><br>(according to Reg. (EU) 1169/2011)   | Sugar, glucose syrup, frozen peaches (17%), water, acidifier: citric acid, concentrated peach juice (2,5%), flavourings, thickener: pectin, natural flavours, colour: paprika extract.<br><br><u>May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u> |   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>COLOUR OF PRODUCT</b>   | Orange   |   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>CHEMICAL-PHYSICAL CHARACTERISTICS</b>   |  | <b>NUTRITION FACTS (average values)</b>   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
|  |  | <table border="1"> <thead> <tr> <th></th> <th>Per 100 g of product</th> <th colspan="3">Per 100 g of gelato:</th> </tr> </thead> <tbody> <tr> <td><b>ENERGY</b></td> <td><b>KJ</b> 1125,6</td> <td>0</td> <td>0</td> <td>0</td> </tr> <tr> <td></td> <td><b>kcal</b> 269,0</td> <td>0</td> <td>0</td> <td>0</td> </tr> <tr> <td><b>FAT</b></td> <td><b>g</b> 0,0</td> <td>0</td> <td>0</td> <td>0</td> </tr> <tr> <td><b>of which saturates</b></td> <td><b>g</b> 0,0</td> <td>0</td> <td>0</td> <td>0</td> </tr> <tr> <td><b>CARBOHYDRATE</b></td> <td><b>g</b> 64,6</td> <td>0</td> <td>0</td> <td>0</td> </tr> <tr> <td><b>of which sugars</b></td> <td><b>g</b> 55,9</td> <td>0</td> <td>0</td> <td>0</td> </tr> <tr> <td><b>PROTEIN</b></td> <td><b>g</b> 0,6</td> <td>0</td> <td>0</td> <td>0</td> </tr> <tr> <td><b>SALT</b></td> <td><b>g</b> 0,0</td> <td>0</td> <td>0</td> <td>0</td> </tr> </tbody> </table> |              |   |  | Per 100 g of product | Per 100 g of gelato: |  |  | <b>ENERGY</b> | <b>KJ</b> 1125,6 | 0 | 0 | 0 |  | <b>kcal</b> 269,0 | 0 | 0 | 0 | <b>FAT</b> | <b>g</b> 0,0 | 0 | 0 | 0 | <b>of which saturates</b> | <b>g</b> 0,0 | 0 | 0 | 0 | <b>CARBOHYDRATE</b> | <b>g</b> 64,6 | 0 | 0 | 0 | <b>of which sugars</b> | <b>g</b> 55,9 | 0 | 0 | 0 | <b>PROTEIN</b> | <b>g</b> 0,6 | 0 | 0 | 0 | <b>SALT</b> | <b>g</b> 0,0 | 0 | 0 | 0 |
|  | Per 100 g of product   | Per 100 g of gelato:  |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>ENERGY</b>  | <b>KJ</b> 1125,6   | 0   | 0            | 0   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
|  | <b>kcal</b> 269,0  | 0   | 0            | 0   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>FAT</b>   | <b>g</b> 0,0   | 0   | 0            | 0   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>of which saturates</b>  | <b>g</b> 0,0   | 0   | 0            | 0   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>CARBOHYDRATE</b>  | <b>g</b> 64,6  | 0   | 0            | 0   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>of which sugars</b>   | <b>g</b> 55,9  | 0   | 0            | 0   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>PROTEIN</b>   | <b>g</b> 0,6   | 0   | 0            | 0   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>SALT</b>  | <b>g</b> 0,0   | 0   | 0            | 0   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>HUMIDITY</b>  | Max 30 %   |   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>FAT</b>   | 0 %  |   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>ASHES</b>   | Max 0,3 %  |   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>SOLUBILITY</b>  | Good prepared cold in water or milk  |   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>pH</b>  | 2+/-0,2  |   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>MICROBIOLOGICAL CHARACTERISTICS</b>   |  |   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <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   |   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i> |  |   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>TYPE OF PACKAGING</b>   | 2,5 Kg bucket; 2 per box.  |   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>SHELF LIFE</b>  | 24 months if kept in original, undamaged packaging   |   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |
| <b>SAMPLE</b>  | 200g   |   |              |   |  |                      |                      |  |  |               |                  |   |   |   |  |                   |   |   |   |            |              |   |   |   |                           |              |   |   |   |                     |               |   |   |   |                        |               |   |   |   |                |              |   |   |   |             |              |   |   |   |

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