

Gelato

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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

		PRODUCT SPEC	IFICATIO	N SHEET			
CODE 18067		TYPE OF PROI	DUCT	CT PAS		STE sena	
NAME		ΡΑSΤΑ ΡΕ	SCA				luten free
	PRODUCT	FOR PROFESSIONAL USE	, NOT INTE	NDED FOR R	ETAIL SAL	Ε.	
NAME OF FOOD		Semi-finished paste product for the preparation of artisanal gelato and for pastry products.					
DOSAGE FOR USE		100g of product + 1L of water or milk.					
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 peaches (17%), water, acidifier: citric acid, concentrate peach juice (2,5%), flavourings, thickener: pectin, natural flavours, colour: paprika extract.					
		<u>May contain traces of so</u> pistachio nuts.	ybeans, milk,	, eggs, almon	ds, hazelnu	ts, walnuts a	and_
COLOUR OF F		Orange					
	CAL-PHYSICAL ACTERISTICS	NUTRITION FACTS (average values)					
			Per 100 g of product Per 100 g of gelato:				
HUMIDITY	Max 30 %	ENERGY	КJ	1125,6	0	0	0
FAT	0 %		kcal	269, 0	0	0	0
ASHES	Max 0,3 %	FAT	g	0,0	0	0	0
SOLUBILITY	Good prepared cold in	of which saturates	g	0, 0	0	0	0
	water or milk	CARBOHYDRATE	g	64,6	0	0	0
рН	2+/-0,2	of which sugars	g	55,9	0	0	0
		PROTEIN	g	0,6	0	0	0
		SALT	g	0,0	0	0	0
		MICROBIOLOGICA	L CHARACTI	ERISTICS			
TOTAL BACTE	RIAL LOAD	< 5000 cfu/g					
MOULDS		< 100 cfu/g					
YEASTS		< 100 cfu/g					
ENTEROBACTERIA		< 100 cfu/g					
		< 20 cfu/g					
SALMONELLA The produc	t conforms to the	Absent in 25 g EC 1881/2006 regulation a	nd its subse	quent updat	es- concern	ing contan	ninants in
		food pr	roducts.				
	AGING 2,5 Kg	2,5 Kg bucket; 2 per box.					
TYPE OF PACK							
TYPE OF PACK/ SHELF LIFE		nths if kept in original, unda	maged packa	aging			





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.