

PRODUCT SPECIFICATION SHEET

CODE	18082	TYPE OF PRODUCT	PASTE			
NAME	PASTA ARANCIO					
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.						
NAME OF FOOD	Semi-finished paste product for the preparation of artisanal gelato and pastry products.					
DOSAGE FOR USE	100g of product + 1 L of water + 300g of sugar + 50g Supergelmix or 65g of product + 1 Kg of fruit Base. We recommend adding 3/5 g of Softin.					
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 direct sunlight.					
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	Sugar, glucose syrup, water, concentrated orange juice (9,1%), acidifiers: citric acid, colours: turmeric, anthocyanins, thickeners: pectin, xanthan gum, flavourings, natural orange flavour, natural flavouring, natural mandarin flavour. <u>May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts and pistachio nuts.</u>					
COLOUR OF PRODUCT	Orange					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 31 %	ENERGY	KJ	1131	0	0
FATS	0 %		kcal	266	0	0
ASHES	Max 0,27 %	FAT	g	0	0	0
SOLUBILITY	Good prepared cold in water or milk	of which saturates	g	0	0	0
pH	1,8+/-0,2	CARBOHYDRATES	g	60	0	0
		of which sugars	g	49	0	0
		PROTEIN	g	0	0	0
		SALT	g	0,02	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 buckets; 2 per box
SHELF LIFE	24 months if kept in original, undamaged packaging.
SAMPLE	200 g



Optima srl con unico socio
Via Gaggio, 72 - 47832 S. Clemente (RN) Italy
P.Iva 01 622 060 406

Tel. +39 0541 859411 - Fax +39 0541 859412
email: mec3@mec3.it - www.mec3.com



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

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"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 on the label concerns the customer using the product itself".