


PRODUCT SPECIFICATION SHEET

CODE	18084	TYPE OF PRODUCT	VARIEGATE	
NAME	FIORDIAMARENA			
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.				
NAME OF FOOD	Semi-finished sour black cherry flavoured paste product for variegating artisanal gelato and for filling semifreddi, desserts and cakes.			
DOSAGE FOR USE	Use the product as it is.			
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)	Glucose syrup, sugar, candied cherries (cherries, glucose-fructose syrup, sugar, sour black cherry juice, acidifier: citric acid, vegetable concentrate (black carrot and hibiscus), natural flavourings), water, concentrated sour black cherry juice (5%), acidifier: citric acid, thickeners: agar-agar, pectin, flavourings, colours: anthocyanins. <u>May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>			
COLOUR OF PRODUCT	Dark red			
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
			Per 100 g of product	Per 100 g of gelato:
HUMIDITY	Max 29 %	ENERGY	KJ 1161	0,0
FAT	0 %		kcal 273	0,0
ASHES	Max 0,3 %	FAT	g 0	0,0
SOLUBILITY	The product must be used as it is.	of which saturates	g 0	0,0
pH	2,5+/-0,5	CARBOHYDRATE	g 68	0,0
		of which sugars	g 56	0,0
		PROTEIN	g 0	0,00
		SALT	g 0,02	0,00
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			
The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in				
TYPE OF PACKAGING	2,5 Kg bucket; 2 per box.			
SHELF LIFE	36 months if kept in original, undamaged packaging			
SAMPLE	200 g			

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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".