

## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>18085</b>	<b>TYPE OF PRODUCT</b>	<b>PASTE</b>	
<b>NAME</b>	<b>PASTA FRUTTI DI BOSCO</b>			

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

<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 + 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.
<b>HOW TO HANDLE</b>	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.
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	Sugar, glucose syrup, frozen mixed berries (14%) (blackcurrant, blueberries, blackberries, raspberries), water, acidifier: citric acid, concentrated strawberry juice, natural flavourings, flavours, colours: anthocyanins, indigotine, thickeners: pectin.  <u>May contain traces of soybeans, milk, eggs, almonds , hazelnuts, walnuts and pistachio nuts.</u>
<b>COLOUR OF PRODUCT</b>	Dark red

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
<b>HUMIDITY</b>	Max 30 %	<b>ENERGY</b>	<b>KJ</b> 1093,4	0	0
<b>FATS</b>	0 %		<b>kcal</b> 261,3	0	0
<b>ASHES</b>	Max 0,5 %	<b>FAT</b>	<b>g</b> 0	0	0
<b>SOLUBILITY</b>	Good in water or milk, excluding fruit pieces	<b>of which saturates</b>	<b>g</b> 0	0	0
<b>pH</b>	1,8+/-0,2	<b>CARBOHYDRATE</b>	<b>g</b> 62,2	0	0
		<b>of which sugars</b>	<b>g</b> 49	0	0
		<b>PROTEIN</b>	<b>g</b> 0,14	0	0
		<b>SALT</b>	<b>g</b> 0,1	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 buckets; 2 per box
<b>SHELF LIFE</b>	30 months if kept in original, undamaged packaging.

SAMPLE

200 g

026600

