

Gelato

Optima srl con unico socio Via Gaggio, 72 - 47832 S. Clemente (RN) kaly 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

CODE	18086	TYPE OF PRO	DUCT	PAS	TE		nza		
NAME		PASTA CIL	IEGIA	GIA glutine gluten free					
	PRODUC	T FOR PROFESSIONAL US	E , 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 + 1 L of 65 g of product + 1 Kg c	100g of product + 1 L of water + 300 g of sugar + 50 g Supergelmix or 65 g of product + 1 Kg of Fruit base (Base frutta). We suggest adding 3/5 g of Softin.						
HOW TO HANDLE		possible residue of the	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 (according to 1169/2011)	& ALLERGENS Reg. (EU)		Sugar, glucose syrup, frozen cherry pulp (20%), water, acidifier: citric acid, colours: anthocyanins, caramel (E150c), thickeners: pectin, tara gum, flavourings.						
	May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts and pistachio nuts.					<u>nd</u>			
COLOUR OF P	DODUCT								
	RUDUCI	Dark red							
	CAL-PHYSICAL			ACTS (average	ge values)				
CHEMIC									
CHEMIC CHARA	CAL-PHYSICAL		Per 100 g	of product	Per	100 g of gela	_		
CHEMIC CHARA HUMIDITY	CAL-PHYSICAL ACTERISTICS Max 31 %		Per 100 g KJ	of product 1131,9	Per 0	100 g of gela 0	0		
CHEMIC CHARA IUMIDITY	CAL-PHYSICAL ACTERISTICS Max 31 % 0 %	ENERGY	Per 100 g KJ kcal	of product 1131,9 270,5	Per 0 0	100 g of gela	0		
CHEMIC CHARA IUMIDITY	CAL-PHYSICAL ACTERISTICS Max 31 %	ENERGY FAT	Per 100 g KJ kcal g	s of product 1131,9 270,5 0	Per 0 0 0	100 g of gela 0 0 0	0 0 0		
CHEMIC CHARA HUMIDITY FAT ASHES	CAL-PHYSICAL ACTERISTICS Max 31 % 0 %	ENERGY FAT of which saturates	Per 100 g KJ kcal	of product 1131,9 270,5	Per 0 0	100 g of gela	0		
CHEMIC CHARA HUMIDITY FAT ASHES SOLUBILITY	ACTERISTICS Max 31 % 0 % Max 0,1 %	ENERGY FAT of which saturates	Per 100 g KJ kcal g g	s of product 1131,9 270,5 0 0	Per 0 0 0 0 0 0 0 0	100 g of gela 0 0 0 0	0 0 0 0		
CHEMIC CHARA HUMIDITY FAT ASHES SOLUBILITY	CAL-PHYSICAL ACTERISTICS Max 31 % 0 % Max 0,1 % Good prepared col	ENERGY FAT of which saturates CARBOHYDRATE	Per 100 g KJ kcal g g g	of product 1131,9 270,5 0 0 63,5	Per 0 0 0 0 0	100 g of gela 0 0 0 0 0	0 0 0 0		
CHEMIC CHARA HUMIDITY FAT ASHES SOLUBILITY	CAL-PHYSICAL ACTERISTICS Max 31 % 0 % Max 0,1 % Good prepared col	d ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT	Per 100 g KJ kcal g g g g g g g	s of product 1131,9 270,5 0 0 63,5 52,6 0,5 0,0	Per 0 0 0 0 0 0 0	100 g of gela 0 0 0 0 0 0 0	0 0 0 0 0		
CHEMIC CHARA HUMIDITY FAT ASHES SOLUBILITY pH	CAL-PHYSICAL ACTERISTICS Max 31 % 0 % Max 0,1 % Good prepared col 1,8+/-0,2	d ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICA	Per 100 g KJ kcal g g g g g g g	s of product 1131,9 270,5 0 0 63,5 52,6 0,5 0,0	Per 0 0 0 0 0 0 0 0	100 g of gela 0 0 0 0 0 0 0 0	0 0 0 0 0 0		
CHEMIC CHARA HUMIDITY FAT ASHES SOLUBILITY oH	CAL-PHYSICAL ACTERISTICS Max 31 % 0 % Max 0,1 % Good prepared col 1,8+/-0,2	d ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICA < 5000 cfu/g	Per 100 g KJ kcal g g g g g g g	s of product 1131,9 270,5 0 0 63,5 52,6 0,5 0,0	Per 0 0 0 0 0 0 0 0	100 g of gela 0 0 0 0 0 0 0 0	0 0 0 0 0 0		
CHEMIC CHARA HUMIDITY FAT ASHES SOLUBILITY pH TOTAL BACTER MOULDS	CAL-PHYSICAL ACTERISTICS Max 31 % 0 % Max 0,1 % Good prepared col 1,8+/-0,2	d ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICA < 5000 cfu/g < 100 cfu/g	Per 100 g KJ kcal g g g g g g g	s of product 1131,9 270,5 0 0 63,5 52,6 0,5 0,0	Per 0 0 0 0 0 0 0 0	100 g of gela 0 0 0 0 0 0 0 0	0 0 0 0 0 0		
CHEMIC CHARA HUMIDITY FAT ASHES SOLUBILITY OH TOTAL BACTER MOULDS YEASTS	CAL-PHYSICAL ACTERISTICS Max 31 % 0 % Max 0,1 % Good prepared col 1,8+/-0,2	d ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICA < 5000 cfu/g < 100 cfu/g < 100 cfu/g	Per 100 g KJ kcal g g g g g g g	s of product 1131,9 270,5 0 0 63,5 52,6 0,5 0,0	Per 0 0 0 0 0 0 0 0	100 g of gela 0 0 0 0 0 0 0 0	0 0 0 0 0 0		
CHEMIC CHARA HUMIDITY FAT ASHES SOLUBILITY OH TOTAL BACTER MOULDS YEASTS ENTEROBACTER	ACTERISTICS Max 31 % 0 % Max 0,1 % Good prepared col 1,8+/-0,2	d ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICA < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g	Per 100 g KJ kcal g g g g g g g	s of product 1131,9 270,5 0 0 63,5 52,6 0,5 0,0	Per 0 0 0 0 0 0 0 0	100 g of gela 0 0 0 0 0 0 0 0	0 0 0 0 0 0		
CHEMIC CHARA HUMIDITY FAT ASHES SOLUBILITY pH TOTAL BACTER MOULDS YEASTS ENTEROBACTER STAPHYLOCOCC	ACTERISTICS Max 31 % 0 % Max 0,1 % Good prepared col 1,8+/-0,2	d ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICA < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g	Per 100 g KJ kcal g g g g g g g	s of product 1131,9 270,5 0 0 63,5 52,6 0,5 0,0	Per 0 0 0 0 0 0 0 0	100 g of gela 0 0 0 0 0 0 0 0	0 0 0 0 0 0		
CHEMIC CHARA HUMIDITY FAT ASHES SOLUBILITY pH TOTAL BACTER MOULDS YEASTS ENTEROBACTER STAPHYLOCOCC SALMONELLA	CAL-PHYSICAL ACTERISTICS Max 31 % 0 % Max 0,1 % Good prepared col 1,8+/-0,2	ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICA < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g	Per 100 g KJ kcal g g g g AL CHARACTE	s of product 1131,9 270,5 0 0 63,5 52,6 0,5 0,0 ERISTICS	Per 0 0 0 0 0 0 0 0	100 g of gela 0 0 0 0 0 0 0	0 0 0 0 0 0		
CHEMIC CHARA HUMIDITY FAT ASHES SOLUBILITY pH TOTAL BACTER MOULDS YEASTS ENTEROBACTER STAPHYLOCOCC SALMONELLA	CAL-PHYSICAL ACTERISTICS Max 31 % 0 % Max 0,1 % Good prepared col 1,8+/-0,2	ENERGY ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICA < 5000 cfu/g	Per 100 g KJ kcal g g g g g AL CHARACTE	s of product 1131,9 270,5 0 0 63,5 52,6 0,5 0,0 ERISTICS	Per 0 0 0 0 0 0 0 0	100 g of gela 0 0 0 0 0 0 0	0 0 0 0 0 0		
CHEMIC CHARA HUMIDITY FAT ASHES SOLUBILITY pH TOTAL BACTER MOULDS YEASTS ENTEROBACTER STAPHYLOCOCC SALMONELLA	ACTERISTICS Max 31 % 0 % Max 0,1 % Good prepared col 1,8+/-0,2 RIA CUS AUREUS t conforms to the	ENERGY ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICA < 5000 cfu/g	Per 100 g KJ kcal g g g g AL CHARACTE	s of product 1131,9 270,5 0 0 63,5 52,6 0,5 0,0 ERISTICS	Per 0 0 0 0 0 0 0 0	100 g of gela 0 0 0 0 0 0 0	0 0 0 0 0 0		



MEC3

Gel

Optima srl con unico socio Via Gaggio, 72 - 47832 S. Clemente (RNI) Italy P.iva 01 622 060 406 Tel. +39 0541 859411 - Fax +39 0541 859412 email: mec3@mec3.it - www.mec3.com

The Genuine Company



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

SAMPLE	200 g	
		026600

"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".

