

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

CODE	18090	TYPE OF PRO	DUCT	VARIE	GATE					
NAME	FIORDIPERA			senza glutine gluten free						
	PRO	DUCT FOR PROFESSIONAL US	E , NOT INTEI	NDED FOR R	ETAIL SAL	Ε.				
NAME OF FOOD		Semi-finished paste pro and cakes .	Semi-finished paste product for variegating artisanal gelato and for filling semifred and cakes .							
DOSAGE FOR USE		As it is	As it is							
HOW TO HANDLE		any possible residue of	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)		63%), concentrated pea	Frozen pears (49, 1%), sugar,glucose syrup, concentrated pear juice and pulp (8, 63%), concentrated pear juice (4, 65%), water, thickeners: pectin, agar-agar, acidifier: citric acid, flavourings.							
		May contain traces of s	oybeans, milk,	egg, almonds	s, hazelnuts	, walnuts ar	<u>nd</u>			
		<u>pistachio nuts.</u>	<u>pistachio nuts.</u>							
	PRODUCT	Light brown								
CHEN	IICAL-PHYSIC	AL	NUTRITION F	ACTS (avora	go valuos)					
СНА	RACTERISTIC	S		· · ·						
				Per 100 g of product		Per 100 g of gelato:				
		% ENERGY	KJ	1020	0	0	0			
FAT ASHES	-	%	kcal	240 0	0 0	0 0	0 0			
ASILS	IVIAX 1	of which saturates	g g	0	0	0	0			
		CARBOHYDRATE	g	-	-	C C	-			
			8	60	0	0	0			
рН	3 +/-0		g	50	0	0	0			
		PROTEIN	g	0	0	0	0			
		SALT	g	0,01	0	0	0			
		MICROBIOLOGIC	AL CHARACTE	RISTICS						
	ERIAL LOAD	< 10000 cfu/g < 1000 cfu/g								
MOULDS (EASTS		< 1000 cfu/g								
ENTEROBACTERIA		< 1000 cfu/g								
STAPHYLOCOCCUS AUREUS		< 20 cfu/g								
SALMONELLA		Absent in 25 g								
		to the EC 1881/2006 regulation	and its subseq	uent update	es- concern	ing contam	ninants ir			
		food p	products.							
	KAGING	2,5Kg bucket ; 2 per box.								
I TPE OF PAC					18 months if kept in original, undamaged packaging					
SHELF LIFE		18 months if kept in original, und	lamaged packa	ging						







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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".

