

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



## PRODUCT SPECIFICATION SHEET

CODE 18095 TYPE OF PRODUCT VARIEGATE

NAME FIORDIPESCA



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

NAME OF FOOD Semi-finished paste product for variegating artisanal gelato and for filling semifeddi,

desserts and cakes .

**DOSAGE FOR USE** 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)

Frozen peaches (51,3%), sugar, glucose syrup, water, acidifier: citric acid, thickeners:

agar-agar, pectin, natural flavourings, flavourings, colour: paprika extract,

preservative: potassium sorbate.

May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and

pistachio nuts.

COLOUR OF PRODUCT Gold yellow

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)						
			Per 100 g	Per 100 g of product		Per 100 g of gelato:		
HUMIDITY	Max 31 %	ENERGY	KJ	940	0	0	0	
FAT	0 %		kcal	221	0	0	0	
ASHES	Max 0,7 %	FAT	g	0	0	0	0	
		of which saturates	g	0	0	0	0	
		CARBOHYDRATE	g	54	0	0	0	
рН	3+/-0,2	of which sugars	g	49	0	0	0	
		PROTEIN	g	0,8	0	0	0	
		SALT	g	0,00	0	0	0	
	·	1416D 0 DIOL 0 016		DICTION				

## 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

The product conforms to the EC 1881/2006 regulation and its subsequent updates-concerning contaminants in food products.

TYPE OF PACKAGING 2,5 Kg Bucket: 2 per box

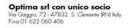
SHELF LIFE 18 months if kept in original, undamaged packaging

SAMPLE 200g

041600







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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".



