

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	18098	TYPE OF PROD	JCT	PA	STE	
NAME		PASTA ANGURIA			glutine gluten free	
	PRODUC	FOR PROFESSIONAL USE,	NOT INTER	NDED FOR F	RETAIL SALE.	
NAME OF FOOD		Semi-finished paste product for the preparation of artisanal gelato and for pastry products.				
DOSAGE FOR USE		100 g of product + 1 L of water + 300 g of sugar + 50 g of Supergelmix or 65 g of product + 1 Kg of fruit base. We recommend adding 3/5g of Softin.				
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)		Sugar, glucose syrup, water, concentrated watermelon juice (6%), acidifier : malic acid, flavourings, colours: anthocyanins,annatto, carotenes,thickener: pectin.				
		May contain soybeans, mil	k, eggs, alm	ionds, hazeli	nuts, walnuts and pistachio nuts.	
COLOUR OF	DDODUCT	Da ale and				
	PRODUCI	Dark red				
CHEM	ICAL-PHYSICAL		TRITION F	ACTS (avera	age values)	
CHEM				-	age values) Per 100 g of gelato:	
CHEM CHAI	ICAL-PHYSICAL	NU		of product	age values) Per 100 g of gelato:	
CHEM CHAI	ICAL-PHYSICAL RACTERISTICS Max 30 %		Per 100 g	of product 1179		
CHEM CHAI IUMIDITY	ICAL-PHYSICAL RACTERISTICS Max 30 %	NU	Per 100 g KJ kcal	of product		
CHEM CHAI IUMIDITY	ICAL-PHYSICAL RACTERISTICS Max 30 % 0 % 0 %	NU ENERGY FAT	Per 100 g KJ	of product 1179 277 0		
CHEM CHAI HUMIDITY FAT ASHES	ICAL-PHYSICAL RACTERISTICS Max 30 % 0 % 0 % Good prepared co	NU ENERGY FAT of which saturates	Per 100 g KJ kcal	of product 1179 277 0 0		
CHEM CHAI HUMIDITY FAT ASHES GOLUBILITY	ICAL-PHYSICAL RACTERISTICS Max 30 % 0 % 0 % Good prepared co in water	NU ENERGY FAT of which saturates CARBOHYDRATE	Per 100 g KJ kcal g g g	of product 1179 277 0 0 68		
CHEM CHAI HUMIDITY FAT ASHES GOLUBILITY	ICAL-PHYSICAL RACTERISTICS Max 30 % 0 % 0 % Good prepared co	NU ENERGY FAT of which saturates CARBOHYDRATE of which sugars	Per 100 g KJ kcal g g g g	of product 1179 277 0 0 68 53,0		
CHEM CHAI HUMIDITY FAT ASHES GOLUBILITY	ICAL-PHYSICAL RACTERISTICS Max 30 % 0 % 0 % Good prepared co in water	NU ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN	Per 100 g KJ kcal g g g g g	of product 1179 277 0 0 68 53,0 0	-	
CHEM CHAI IUMIDITY AT ASHES GOLUBILITY	ICAL-PHYSICAL RACTERISTICS Max 30 % 0 % 0 % Good prepared co in water	NU ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT	Per 100 g KJ kcal g g g g g g g g g	of product 1179 277 0 0 68 53,0 0 0,03	-	
CHEM CHAI HUMIDITY ASHES GOLUBILITY DH	ICAL-PHYSICAL RACTERISTICS Max 30 % 0 % Good prepared co in water 2,9 +/- 0,5	NU ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL	Per 100 g KJ kcal g g g g g g g g g	of product 1179 277 0 0 68 53,0 0 0,03		
CHEM CHAI	ICAL-PHYSICAL RACTERISTICS Max 30 % 0 % Good prepared co in water 2,9 +/- 0,5	NU FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g	Per 100 g KJ kcal g g g g g g g g g	of product 1179 277 0 0 68 53,0 0 0,03		
CHEM CHAI HUMIDITY AT ASHES SOLUBILITY DH TOTAL BACTI MOULDS	ICAL-PHYSICAL RACTERISTICS Max 30 % 0 % Good prepared co in water 2,9 +/- 0,5	NU ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g < 100 cfu/g	Per 100 g KJ kcal g g g g g g g g g	of product 1179 277 0 0 68 53,0 0 0,03		
CHEM CHAI	ICAL-PHYSICAL RACTERISTICS Max 30 % 0 % Good prepared co in water 2,9 +/- 0,5	NU FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g < 100 cfu/g < 100 cfu/g	Per 100 g KJ kcal g g g g g g g g g	of product 1179 277 0 0 68 53,0 0 0,03		
CHEM CHAI CHAI HUMIDITY AT ASHES SOLUBILITY OH TOTAL BACTI MOULDS YEASTS ENTEROBACT	ICAL-PHYSICAL RACTERISTICS Max 30 % 0 % Good prepared co in water 2,9 +/- 0,5 ERIAL LOAD	NU FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g	Per 100 g KJ kcal g g g g g g g g g	of product 1179 277 0 0 68 53,0 0 0,03		
CHEM CHAI HUMIDITY FAT ASHES SOLUBILITY PH TOTAL BACTI MOULDS YEASTS ENTEROBACT STAPHYLOCO	ICAL-PHYSICAL RACTERISTICS Max 30 % 0 % Good prepared co in water 2,9 +/- 0,5 ERIAL LOAD	NU ENERGY FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL < 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 g g	of product 1179 277 0 0 68 53,0 0 0,03		
CHEM CHAI HUMIDITY FAT ASHES SOLUBILITY pH TOTAL BACTI MOULDS YEASTS ENTEROBACT STAPHYLOCO SALMONELLA	ICAL-PHYSICAL RACTERISTICS Max 30 % 0 % Good prepared co in water 2,9 +/- 0,5 ERIAL LOAD	NU FAT FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 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 g CHARACTE	of product 1179 277 0 0 68 53,0 0 0,03 RISTICS	Per 100 g of gelato:	
CHEM CHAI HUMIDITY FAT ASHES SOLUBILITY OH TOTAL BACTI MOULDS YEASTS ENTEROBACT STAPHYLOCO SALMONELLA	ICAL-PHYSICAL RACTERISTICS Max 30 % 0 % Good prepared co in water 2,9 +/- 0,5 ERIAL LOAD	NU FAT FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 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 g cHARACTE	of product 1179 277 0 0 68 53,0 0 0,03 RISTICS		
CHEM CHAI HUMIDITY FAT ASHES SOLUBILITY PH TOTAL BACTI MOULDS YEASTS ENTEROBACT STAPHYLOCO SALMONELLA	ICAL-PHYSICAL RACTERISTICS Max 30 % 0 % Good prepared co in water 2,9 +/- 0,5 ERIAL LOAD FERIA CCUS AUREUS	NU FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGICAL < 5000 cfu/g < 100 cfu/g < 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g EC 1881/2006 regulation and	Per 100 g KJ kcal g g g g g cHARACTE	of product 1179 277 0 0 68 53,0 0 0,03 RISTICS	Per 100 g of gelato:	



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 in the label concerns the customer using the product itself.



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The Genuine Company

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SAMPLE

Gelato

200 g



287600



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