


PRODUCT SPECIFICATION SHEET

CODE	18099	TYPE OF PRODUCT	PASTE			
NAME	PASTA MELA VERDE					
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.						
NAME OF FOOD	Semi-finished green apple flavoured paste product for the preparation of artisanal gelato and 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 fruit Base. We suggest adding 3/5 g of Softin.					
HOW TO HANDLE	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 & ALLERGENS (according to Reg. (EU) 1169/2011)	Frozen apples (45%), sugar, glucose syrup, acidifier: malic acid, flavourings, natural flavourings, thickeners: agar-agar, pectin. <u>May contain soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>					
COLOUR OF PRODUCT	Green					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 29 %	ENERGY	KJ	1200, 0	0	0
FAT	0,0 %		kcal	282, 0	0	0
ASHES	Max 0,09 %	FAT	g	0, 0	0	0
SOLUBILITY	Good prepared cold, in water	of which saturates	g	0, 0	0	0
pH	1,9 +/-0,2	CARBOHYDRATE	g	66, 0	0	0
		of which sugars	g	58, 0	0	0
		PROTEIN	g	0, 0	0	0
		SALT	g	0, 00	0	0
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 buckets; 2 per box					
SHELF LIFE	24 months if kept in original, undamaged packaging.					

SAMPLE

200 g

286600



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.

