NGREDIENTI 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 PATISSERI



PRODUCT SPECIFICATION SHEET

CODE 18122 TYPE OF PRODUCT VARIEGATE

NAME FIORDIFICO CARAMELLATO

senza glutine gluten free

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

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

semifreddi, desserts and cakes.

DOSAGE FOR USEUse the product exactly as it is.

HOW TO HANDLEHandle 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 figs (38%), caramel (19,5%)(glucose syrup, caramel (sugar, water), water), glucose syrup, sugar, natural fig flavour, alcohol, colours: anthocyanins, flavourings

(egg), acidifier: citric acid, thickeners: agar-agar, pectin.

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

nuts.

COLOUR OF PRODUCT Brownish red

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
			Per 100 g	of product	Per 100 g of gelato:
HUMIDITY	Max 43,3 %	ENERGY	KJ	873	0, 0
FAT	0 %		kcal	206	0, 0
ASHES	Max 0,2 %	FAT	g	0	0,0
		of which saturates	g	0	0, 0
		CARBOHYDRATE	g	51	0, 0
рН	4,4 +/-0,5	of which sugars	g	28	0, 0
		PROTEIN	g	0	0, 00
		SALT	g	0	0, 00

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 4,5Kg bucket; 2 per box.

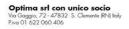
SHELF LIFE 24 months if kept in original, undamaged packaging

SAMPLE 200g

040600







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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".



