


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>18122</b>	<b>TYPE OF PRODUCT</b>	<b>VARIEGATE</b>	
<b>NAME</b>	<b>FIORDIFICO CAMELLATO</b>			
<b>PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.</b>				
<b>NAME OF FOOD</b>	Semi-finished paste product for variegating artisanal gelato and for filling semifreddi, desserts and cakes.			
<b>DOSAGE FOR USE</b>	Use the product exactly as it is.			
<b>HOW TO HANDLE</b>	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.			
<b>INGREDIENTS &amp; ALLERGENS</b> (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.			
	<u>May contain traces of soybeans, milk, almonds, hazelnuts, walnuts and pistachio nuts.</u>			
<b>COLOUR OF PRODUCT</b>	Brownish red			
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
			Per 100 g of product	Per 100 g of gelato:
<b>HUMIDITY</b>	Max 43,3 %	<b>ENERGY</b>	<b>KJ</b> 873	0,0
<b>FAT</b>	0 %		<b>kcal</b> 206	0,0
<b>ASHES</b>	Max 0,2 %	<b>FAT</b>	<b>g</b> 0	0,0
		<b>of which saturates</b>	<b>g</b> 0	0,0
		<b>CARBOHYDRATE</b>	<b>g</b> 51	0,0
<b>pH</b>	4,4 +/-0,5	<b>of which sugars</b>	<b>g</b> 28	0,0
		<b>PROTEIN</b>	<b>g</b> 0	0,00
		<b>SALT</b>	<b>g</b> 0	0,00
MICROBIOLOGICAL CHARACTERISTICS				
<b>TOTAL BACTERIAL LOAD</b>	< 5000 cfu/g			
<b>MOULDS</b>	< 100 cfu/g			
<b>YEASTS</b>	< 100 cfu/g			
<b>ENTEROBACTERIA</b>	< 100 cfu/g			
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g			
<b>SALMONELLA</b>	Absent in 25 g			
<b><i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i></b>				
<b>TYPE OF PACKAGING</b>	4,5Kg bucket; 2 per box.			
<b>SHELF LIFE</b>	24 months if kept in original, undamaged packaging			
<b>SAMPLE</b>	200g			

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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".