


PRODUCT SPECIFICATION SHEET

CODE	18154	TYPE OF PRODUCT	PASTE				
NAME	PASTA MANGO ALFONSO						
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.							
NAME OF FOOD	Semi-finished paste product for the preparation of artisanal gelato and for pastry products.						
DOSAGE FOR USE	100g of product + 1L of water + 300g sugar + 50g Supergelmix or 65g + 1Kg of fruit Base. We recommend adding 3/5 g of Softin.						
HOW TO HANDLE	Handle the product using clean, dry utensils. Close the package 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)	Glucose syrup, sugar, frozen mango alphonso puree (15%), water, acidifiers: malic acid, citric acid, colours: turmeric, caramel (E150c), carotenes (soy), flavourings, thickeners: agar-agar, pectin. <u>May contain traces of milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>						
COLOUR OF PRODUCT	Orangey yellow						
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)					
		Per 100 g of product		Per 100 g of gelato:			
HUMIDITY	Max 29,4 %	ENERGY	KJ	1127	0	0	0
FAT	0 %		kcal	265	0	0	0
ASHES	0,6 %	FAT	g	0	0	0	0
SOLUBILITY	Good in water	of which saturates	g	0	0	0	0
pH	2,5 +/- 0,2	CARBOHYDRATE	g	66	0	0	0
		of which sugars	g	47	0	0	0
		PROTEIN	g	0	0	0	0
		SALT	g	0,02	0	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						
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>							
TYPE OF PACKAGING	2,5Kg bucket; 2 per box.						
SHELF LIFE	24 months if kept in original, undamaged packaging						
SAMPLE	200g						



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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

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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 in the label concerns the customer using the product itself.

