



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 PATISSERIE

PRODUCT SPECIFICATION SHEET

CODE 18170 TYPE OF PRODUCT PASTE

NAME PASTA GUSTO POMPELMO ROSA

glutine gluten free

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished pink grapefruit 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)

Sugar, glucose syrup, water, acidifier: citric acid, natural flavourings, flavourings, concentrated grapefruit juice (1%), thickeners: agar-agar, pectin, xanthan gum,

colours: anthocyanins.

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

<u>nuts.</u>

COLOUR OF PRODUCT Orange

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)						
			Per 100 g	Per 100 g of product		Per 100 g of gelato:		
HUMIDITY	Max 30 %	ENERGY	KJ	1251	0	0	0	
FAT	0 %		kcal	294	0	0	0	
ASHES	Max 1 %	FAT	g	0	0	0	0	
SOLUBILITY	Good prepared cold, in water	of which saturates	g	0	0	0	0	
		CARBOHYDRATE	g	69	0	0	0	
pН	2+/-0,2	of which sugars	g	49	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

The product conforms to the EC 1881/2006 regulation and its subsequent updates-concerning contaminants in food products.

TYPE OF PACKAGING 2,5 Kg bucket; 2 per box

SHELF LIFE 24 months if kept in original, undamaged packaging.







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SAMPLE 200 g

028600



