


PRODUCT SPECIFICATION SHEET

CODE	18173	TYPE OF PRODUCT	PASTE		
NAME	PASTA BITTER LEMON				
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.					
NAME OF FOOD	Semi-finished, bitter lemon-flavoured paste product for the preparation of artisanal gelato and for pastry products.				
DOSAGE FOR USE	100g of product + 1 l of water + 300 g of sugar + 50 g of Supergelmix or 65g of product + 1 kg of fruit base. We recommend adding 3/5 g of Softin.				
HOW TO HANDLE	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.				
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	Sugar, water, candied citron zest (citron zest, glucose-fructose syrup, sugar, concentrated lemon juice), glucose syrup, acidifier: citric acid, natural flavourings, thickener: pectin. <u>May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>				
COLOUR OF PRODUCT	Yellow				
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 32 %	ENERGY	KJ 1113,5	0	0 0
FATS	0 %		kcal 266,1	0	0 0
ASHES	Max 0,1 %	FAT	g 0	0	0 0
SOLUBILITY	Good prepared cold in water	of which saturates	g 0	0	0 0
pH	1,5+/-0,2	CARBOHYDRATE	g 61,5	0	0 0
		of which sugars	g 38,3	0	0 0
		PROTEIN	g 0,1	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	2,5 kg bucket; 2 per box.				
SHELF LIFE	24 months if kept in original, undamaged packaging				

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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".