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**PRODUCT SPECIFICATION SHEET** 

CODE	26090	TYPE OF PRODU	JCT	VARIE	GATE	S	enza lutine
NAME		SALSA PANNA	COTTA			g	luten free
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.							
NAME OF FOOD		Semi-finished caramel flavoured paste product for variegating artisanal gelato and for filling <i>semifreddi</i> and cakes .					
DOSAGE FOR USE		As it is					
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)		Glucose syrup, sugar,water, natural flavouring, thickener: carrageenan, flavourings.					
	May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.						
COLOUR OF P		Dark brown					
CHEMICAL-PHYSICAL		NUTRITION FACTS (average values)					
CHARACTERISTICS		Per 100 g of product Per 100 g of gelato:					
HUMIDITY	Max 25 %	ENERGY	KJ	1258,5	0	0	0
FAT	0 %		kcal	300,8	0	0	0
ASHES	Max 0,5 %	FAT	g	0	0	0	0
NOLUBITTY	the product must be used as it is	of which saturates	g	0	0	0	0
			g	75,2	0	0	0
рН	4,7+/-0,5	of which sugars PROTEIN	g	56,9 0	0 0	0 0	0 0
		SALT	g g	0,02	0	0	0
		MICROBIOLOGICAL		· · ·	0	0	0
TOTAL BACTER	IAL LOAD	< 5000 cfu/g					
MOULDS		< 100 cfu/g					
YEASTS		< 100 cfu/g					
ENTEROBACTER	RIA	< 100 cfu/g					
STAPHYLOCOCC	CUS AUREUS	< 20 cfu/g					
SALMONELLA		Absent in 25 g					
The product	conforms to the E	C 1881/2006 regulation and food prod		quent updat	es- concern	ning contam	inants in
TYPE OF PACKAGING 2,5 Kg b		oucket; 2 per box					
SHELF LIFE		hs if kept in original, undamaged packaging.					
SAMPLE 200 g							
JAIVIF LÉ	200 g						259600





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.