

Ingredienti e semilavorati biologici per gelato artigianale

NAME PASTA AL GUSTO DI MANDORLA MEC3 BIO PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE. NAME OF FOOD Semi-finished almond flavoured organic paste product for the preparation of arr gelato and pastry products. DOSAGE FOR USE 20 Kg product + 1 Kg white Base. Cold preparation. Handle the product using clean, dry utensils and close properly after use removing the product using clean.		PRODUCT SP	ECIFICATION :	SHEET		
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SHELF LIFE 24 months if kept in original , undamaged packaging.	MOULDS YEASTS ENTEROBACTERIA STAPHYLOCOCCUS AUREUS SALMONELLA The product conforms to	< 100 cfu/g < 100 cfu/g < 20 cfu/g Absent in 25 g the EC 1881/2006 regulation of p		t updates- concern	ing contaminants in food	

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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".

