





Ingredienti e semilavorati biologici per gelato artigianale

PRODUCT SPECIFICATION SHEET

CODE:	56032	TYPE OF PRODUCT:	PASTE	 
Name:	PASTA GUSTO COCCO MEC3 BIO (BIOLOGICO)			
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE				
NAME OF FOOD	Semi-finished organic coconut flavoured paste product to prepare artisan gelato and pastry making.			
DOSAGE	20 g product + 1 kg white base.			
HOW TO HANDLE	Handle the product using clean, dry utensils. Close the packaging 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)	corn syrup*, cane sugar*, natural flavouring, water. MAY CONTAIN: SOYBEAN, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS. * Organic			
GEOGRAPHIC ORIGIN	EU/non EU agriculture			
COLOUR OF PRODUCT	opaque			
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
PH	7 +/- 0,5	ENERGY kJ	1.355	
Solubility	good prepared cold	ENERGY kcal	320	
		FAT g	0,00	
		OF WHICH SATURATES g	0,00	
		CARBOHYDRATE g	65,00	
		OF WHICH SUGARS g	59,00	
		PROTEIN g	0,00	
		SALT g	0,04	
MICROBIOLOGICAL CHARACTERISTICS				
TOTAL BACTERIAL LOAD	< 5.000 cfu/g			
MOULDS	< 100 cfu/g			
YEAST	< 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				
Type of Packaging	Bottle of 1 kg; 6 per box			
Shelf life	24 months if kept in original undamaged packaging			

13085603200

