

Ingredienti e semilavorati biologici per gelato artigianale

PRODUCT SPECIFICATION SHEET								
CODE	56035	TYPE OF PRODUCT	VARIEGATE	senza				
NAME	VARIEG	ATO FRUTTI DI BOSCO MEC3 BI	O (ORGANIC)	gluten free				
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.								
NAME OF FOOD		Semi-finished organic paste product with mixed berries for variegating artisanal gelato and for filling semifreddi desserts and cakes.						
DOSAGE FOR USE		Use the product exactly as it is.						
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.						
INGREDIEN ALLERGENS (EU) 1169/2	according to Reg.	Cane sugar*, frozen mixed berries* 2 raspberries*), corn syrup,*, water, m gum*, xanthan gum), acidifier (citric	altodextrin*, thickeners (ag					
GEOGRAPH	IIC ORIGIN	May contain soybeans, milk, eggs, al * From organic agriculture Agriculture EU/ non EU	monds, hazelnuts, walnuts	and pistachio nuts.				

## COLOUR OF PRODUCT

CHEMICAL-PH CHARACTERI		NUTRITION FACTS (average values)					
		Per 100 g of product					
<b>PH</b> 2, 6 +/- (	ENERGY	KJ	1. 113				
<b>FI</b> 2,0+/-0	0, 0	kcal	262				
Solubility use the pr	oduct exactly as it		0.00				
	is FAT	g	0, 00				
	of which saturate	es g	0, 00				
	CARBOHYDRAT	E g	64, 00				
	of which sugars	s g	59,00				
	PROTEIN	g	0, 00				
	SALT	g	0, 03				
	MICROB	BIOLOGICAL CHARACTERIS	TICS				
TOTAL BACTERIAL LOAI	<b>o</b> < 5.000 cfu/g						
MOULDS	< 100 cfu/g						
YEASTS	< 100 cfu/g						
ENTEROBACTERIA	< 100 cfu/g						
STAPHYLOCOCCUS AUR	<b>REUS</b> < 20 cfu/g						
SALMONELLA	Absent in 25 g						
The product conform	ns to the EC 1881/2006 reg	ulation and its subsequent เ	pdates- concerning contaminants in j	food			
		products.					
TYPE OF PACKAGING	5 Kg Bucket no. 2 per bo	хо					
SHELF LIFE	24 months if kept in ori	months if kept in original , undamaged packaging.					
			1298560	0350			



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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".

