



Ingredienti e semilavorati biologici per gelato artigianale

PRODUCT SPECIFICATION SHEET

CODE:	56037	TYPE OF PRODUCT:	VARIEGATE	
Name:	VARIEGATO GUSTO CARMELLO MEC3 BIO (ORGANIC)			
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE				
NAME OF FOOD	Semi-finished organic paste product for variegating artisanal gelato and for filling semifreddi and cakes.			
DOSAGE	as it is.			
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)	cane sugar*, corn syrup*, water, natural flavouring, thickener (agar-agar). MAY CONTAIN SOYBEAN, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS. * Organic			
GEOGRAPHIC ORIGIN	EU/non EU agriculture			
COLOUR OF PRODUCT	Dark brown			
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
PH	4.7 +/- 0,5	ENERGY kJ	1.127	
Solubility	use the product exactly as it is	ENERGY Kcal	265	
		FAT g	0,00	
		OF WHICH SATURATES g	0,00	
		CARBOHYDRATE g	66,00	
		OF WHICH SUGARS g	62,00	
		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 1831/2003 regulation and its subsequent updates- concerning contaminants in food				
Type of Packaging	4,5 kg bucket; 2 per box			
Shelf life	24 months if kept in original undamaged packaging			

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