

PRODUCT SPECIFICATION SHEET

CODE	14581	TYPE OF PRODUCT	VARIEGATE	
NAME	COOKIES® BLACK			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Spreadable cream with cocoa flavoured black biscuits ideal for variegating artisanal gelato and for filling semifreddi, desserts and cakes .

DOSAGE As desired.

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) Sugar, cocoa biscuits(18%) (soft wheat flour, sugar, vegetable fats (palm), cocoa powder (6%), glucose syrup, raising agents: sodium bicarbonate, ammonium bicarbonate), sunflower seed oil, vegetable oils (sunflower, palm), cocoa powder, skimmed milk powder, **lactose**, emulsifier: **soy** lecithin, **milk** proteins.

May contain eggs, almonds, hazelnuts, walnuts, cashews, pistachio nuts, peanuts and sesame seeds.

COLOUR OF PRODUCT Dark Brown

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)					
				Per 100 g of product		Per 100g of gelato:		
HUMIDITY	1, 2	%	ENERGY	KJ	2292	0	0	0
FAT	34	%		Kcal	548	0	0	0
ASHES	1, 95	%	FATS	g	34	0	0	0
			of which saturates	g	5, 9	0	0	0
			CARBOHYDRATE	g	53	0	0	0
			of which sugars	g	43	0	0	0
			PROTEIN	g	4, 7	0	0	0
			SALT	g	0, 56	0	0	0

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5000 cfu/g
MOULDS	< 100 cfu/g
YEASTS	< 100 cfu/g
ENTEROBACTERIA	< 100 cfu/g
STAPHYLOCOCCUS AUREUS	< 20 cfu/g
SALMONELLA	Absent in 25 g

The product conforms to the EC 1831/2006 regulation and its subsequent updates- concerning contaminants in food

TYPE OF PACKAGING 6 Kg Tinplate tin; 2 per box.

SHELF LIFE 24 months if kept in original undamaged packaging.



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INGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • INGREDIENTS AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSERIE

SAMPLE

200 g

276700



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.

