



PRODUCT SPECIFICATION SHEET

CODE 08055 TYPE OF PRODUCT POWDER

NAME BANANA 500



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished powder product for the preparation of banana flavoured artisanal

gelato.

DOSAGE FOR USE 1,25 Kg of product + 1,25 L of water + 1,25 L of milk or 2,5 L of milk.

HOW TO HANDLEHandle the product using clean, dry utensils. Close properly 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, skimmed **milk** powder, vegetable fibre (inulin), dextrose, maltodextrin,

powdered banana (4%), dried glucose syrup, vegetable fats (palm kernel, palm), milk

proteins, **lactose**, emulsifiers: E471, E472a, thickeners: guar gum, sodium carboxymethylcellulose, carrageenan, acidifier: citric acid, flavourings.

May contain traces of soybeans, egg, almonds, hazelnuts, walnuts, pistachio nuts,

peanuts, sesame seeds.

COLOUR OF PRODUCT

White

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)						
				Per 100	Per 100 g of product		Per 100 g of gelato:		
HUMIDITY	Max 2	%	ENERGY	KJ	1650,1	0	635, 0	0	
FAT	3,5	%		kcal	384,4	0	151,8	0	
ASHES	Max 1	%	FAT	g	3,5	0	2,3	0	
SOLUBILITY	Good prepared cold in water and/or milk		of which saturates	g	2,7	0	1,6	0	
			CARBOHYDRATE	g	80,9	0	28,6	0	
			of which sugars	g	73,2	0	26, 0	0	
			PROTEIN	g	6,6	0	3, 20	0	
			SALT	g	0, 20	0	0,04	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

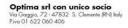
The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.

TYPE OF PACKAGING 1,25 Kg bag; 10 per box

SHELF LIFE 36 months if kept in original, undamaged packaging.







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

SAMPLE 500 g

117500

"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".



