

Gelato

Optima srl con unico socio Via Gaggio, 72 · 47832 S. Clemente (RN) Italy P.iva 01 622 060 406 Tel. +39 0541 859411 - Fax +39 0541 859412 email: mec3@mec3.it - www.mec3.com



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

CODE 08071	TYPE OF PRO	DDUCT	POWDE			
NAME	ANANAS 5	00 C.P		glutine gluten free		
PROI	DUCT FOR PROFESSIONAL US	SE , NOT INTE	NDED FOR RET	AIL SALE.		
NAME OF FOOD	Semi-finished powder gelato.	product for the	preparation of	pineapple flavoured artisana		
DOSAGE FOR USE	1, 25 Kg of product + 2	, 5 L of water (preferably warm)		
HOW TO HANDLE	any possible residue of	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.				
INGREDIENTS & ALLERGEN (according to Reg. (EU) 1169/2011)	dextrose, dried glucose (coconut), acidifier: cit	e syrup, powde ric acid, tapioca	red pinapple juic a starch, thicken	pineapple pieces (4%), ce (1,6%), vegetable fats ers: guar gum, sodium s, colours: turmeric , pea		
	May contain traces of s	ovheans milk	ogg almonds h			
			egg, annonus, na	azelnuts, walnuts, pistachio		
COLOUR OF PRODUCT	nuts, peanuts and sesa Pale yellow			azelnuts, walnuts, pistachio_		
COLOUR OF PRODUCT CHEMICAL-PHYSICA CHARACTERISTICS	nuts, peanuts and sesa Pale yellow AL	me seeds.	ACTS (average			
CHEMICAL-PHYSICA	nuts, peanuts and sesa Pale yellow AL	me seeds. NUTRITION F				
CHEMICAL-PHYSICA CHARACTERISTICS HUMIDITY Max 2 % FAT 1, 5 % ASHES Max 1 % Good in water	nuts, peanuts and sesa Pale yellow AL S 6 ENERGY 6 FAT of which saturates CARBOHYDRATE of which sugars PROTEIN	MUTRITION F Per 100 g KJ kcal g g g g g	ACTS (average of product 1597, 9 381, 9 1, 5 0, 7 86, 3 71, 8 0, 2	values) Per 100 g of gelato: 532, 6 127, 3 0, 5 0, 2 28, 8 23, 9 0, 1		
CHEMICAL-PHYSICA CHARACTERISTICS HUMIDITY Max 2 % FAT 1, 5 % ASHES Max 1 % Good in water SOLUBILITY milk except fo	nuts, peanuts and sesa Pale yellow AL S 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 7 7 7 8 8 8 9 9 9 9 9 9 9 9 9 9 </td <td>MUTRITION F Per 100 g KJ kcal g g g g g g</td> <td>ACTS (average of product 1597, 9 381, 9 1, 5 0, 7 86, 3 71, 8 0, 2 0, 08</td> <td>values) Per 100 g of gelato: 532, 6 127, 3 0, 5 0, 2 28, 8 23, 9</td>	MUTRITION F Per 100 g KJ kcal g g g g g g	ACTS (average of product 1597, 9 381, 9 1, 5 0, 7 86, 3 71, 8 0, 2 0, 08	values) Per 100 g of gelato: 532, 6 127, 3 0, 5 0, 2 28, 8 23, 9		
CHEMICAL-PHYSICA CHARACTERISTICS HUMIDITY Max 2 % FAT 1,5 % ASHES Max 1 % Good in water SOLUBILITY milk except fo pieces of fruit.	nuts, peanuts and sesa Pale yellow AL S 6 ENERGY 6 FAT of which saturates CARBOHYDRATE of which sugars PROTEIN	MUTRITION F Per 100 g KJ kcal g g g g g g	ACTS (average of product 1597, 9 381, 9 1, 5 0, 7 86, 3 71, 8 0, 2 0, 08	values) Per 100 g of gelato: 532, 6 127, 3 0, 5 0, 2 28, 8 23, 9 0, 1		
CHEMICAL-PHYSICA CHARACTERISTICS HUMIDITY Max 2 % FAT 1, 5 % ASHES Max 1 % Good in water SOLUBILITY milk except fo pieces of fruit.	nuts, peanuts and sesa Pale yellow AL S AL S AL S AL S AL S AL S S S S S S S S S S S S S S S S S S S S S S S S S S S S S S S S S S S S S S S S S S <t< td=""><td>MUTRITION F Per 100 g KJ kcal g g g g g g</td><td>ACTS (average of product 1597, 9 381, 9 1, 5 0, 7 86, 3 71, 8 0, 2 0, 08</td><td>values) Per 100 g of gelato: 532, 6 127, 3 0, 5 0, 2 28, 8 23, 9 0, 1</td></t<>	MUTRITION F Per 100 g KJ kcal g g g g g g	ACTS (average of product 1597, 9 381, 9 1, 5 0, 7 86, 3 71, 8 0, 2 0, 08	values) Per 100 g of gelato: 532, 6 127, 3 0, 5 0, 2 28, 8 23, 9 0, 1		
CHEMICAL-PHYSICA CHARACTERISTICS HUMIDITY Max 2 % FAT 1, 5 % ASHES Max 1 % Good in water SOLUBILITY milk except fo pieces of fruit.	nuts, peanuts and sesa Pale yellow AL S AL S CAL S CAL S CAL S CAL S CAL S CARBOHYDRATE of which sugars PROTEIN SALT	MUTRITION F Per 100 g KJ kcal g g g g g g	ACTS (average of product 1597, 9 381, 9 1, 5 0, 7 86, 3 71, 8 0, 2 0, 08	values) Per 100 g of gelato: 532, 6 127, 3 0, 5 0, 2 28, 8 23, 9 0, 1		
CHEMICAL-PHYSICA CHARACTERISTICS HUMIDITY Max 2 % FAT 1, 5 % ASHES Max 1 % Good in water SOLUBILITY milk except fo pieces of fruit.	nuts, peanuts and sesa Pale yellow AL S AL S AL S AL S AL S AL S S ENERGY S FAT of which saturates CARBOHYDRATE Of which sugars PROTEIN SALT MICROBIOLOGIC < 5000 cfu/g	MUTRITION F Per 100 g KJ kcal g g g g g g	ACTS (average of product 1597, 9 381, 9 1, 5 0, 7 86, 3 71, 8 0, 2 0, 08	values) Per 100 g of gelato: 532, 6 127, 3 0, 5 0, 2 28, 8 23, 9 0, 1		
CHEMICAL-PHYSICA CHARACTERISTICS HUMIDITY Max 2 % FAT 1, 5 % ASHES Max 1 % Good in water SOLUBILITY milk except fo	nuts, peanuts and sesa Pale yellow AL S AL S Call ENERGY G FAT of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLOGIC < 5000 cfu/g	MUTRITION F Per 100 g KJ kcal g g g g g g	ACTS (average of product 1597, 9 381, 9 1, 5 0, 7 86, 3 71, 8 0, 2 0, 08	values) Per 100 g of gelato: 532, 6 127, 3 0, 5 0, 2 28, 8 23, 9 0, 1		



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.







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

TYPE OF PACKAGING	1, 25 Kg Bag; 10 per Box
SHELF LIFE	36 months if kept in undamaged, original packaging.
SAMPLE	/

335500



