

PRODUCT SPECIFICATION SHEET

CODE	08090	TYPE OF PRODUCT	POWDER	
NAME	MELON 500			

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished melon flavoured powder product for preparation of artisanal gelato.

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

HOW TO HANDLE Handle 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, maltodextrin, dextrose, dried glucose syrup, vegetable fats (coconut), alpha-dextrin (vegetable fibre), tapioca starch, powdered melon juice (0,47%), thickeners: propylene glycol alginate, sodium carboxymethylcellulose, guar gum, flavourings, colours: paprika extract, carotenes (**soy**), turmeric, acidifier: citric acid, pea proteins.

May contain traces of milk, egg, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and sesame seed.

COLOUR OF PRODUCT White

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	max 3 %	ENERGY	KJ 1726,1	0	575,4 0
FAT	3,8 %		kcal 412,5	0	137,5 0
ASHES	max 5 %	FAT	g 3,8	0	1,3 0
SOLUBILITY	Good prepared cold in water	of which saturates	g 2,0	0	0,7 0
		CARBOHYDRATE	g 93,4	0	31,1 0
		of which sugars	g 78,8	0	26,3 0
		PROTEIN	g 0,1	0	0,05 0
		SALT	g 0,14	0	0,05 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.

SAMPLE /

"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".

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