

# Optima Spa con unico socio

Company subject to management and coordination of Cone Investments UK Ltd.

Via Gaggio, 72 - 47832 S. Clemente (RN) Italy

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TI E IDEE PER II GELATO E LA PASTICCERIA + ING TS AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING . ROHSTOFFE FÜR ITALIENISCHES SPEISFEIS LIND KONDITORFI . PRODLITS POLIR GLACE ARTISANALE ET PATISSERI

# PRODUCT SPECIFICATION SHEET

CODE 08420 TYPE OF PRODUCT **POWDFR** 

**BLACK GOURMET 500** NAME



### PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished powder product for the preparation of vanilla flavoured gelato soft.

DOSAGE 1, 25 Kg product + 2, 5 L water.

Cold preparation.

**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, skimmed milk powder, dextrose, lactose, vegetable fats (coconut), maltodextrin, milk proteins, colours, vegetable carbon (E153), glucose syrup, thickeners: guar gum, carrageenan, sodium carboxymethylcellulose, xanthan gum, emulsifiers: E471, E477,

flavourings, vanilla extract (0, 1%), salt.

May contain soybeans, eggs, almonds, hazelnuts, walnuts and pistachio nuts.

COLOUR OF PRODUCT BLACK.

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)			
				Per 100 g of product		Per 100g of gelato:
HUMIDITY	2	%	ENERGY	KJ	1764	0, 0
FAT	7	%		kcal	417	0, 0
ASHES	3	%	FAT	g	7	0, 0
SOLUBILITY	Good in water.Cold		of which saturates	g	6, 6	0, 0
	preparatio	n.	CARBOHYDRATE	g	79	0, 0
			of which sugars	g	74	0, 0
			PROTEIN	g	8, 3	0, 00
			SALT	g	0, 6	0, 00

# MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD < 15000 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







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DIENTS AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING. • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI. • PRODUITS POUR GLACE ART

1, 25 Kg Bags; no.10 per Box. TYPE OF PACKAGING

24 months if kept in original undamaged packaging. SHELF LIFE

SAMPLE

326700



