


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14037</b>	<b>TYPE OF PRODUCT</b>	<b>PASTE</b>			
<b>NAME</b>	<b>PASTA AZZURRO CIELO</b>					
<b>PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.</b>						
<b>NAME OF FOOD</b>	Semi-finished cream and caramel flavoured paste product , for the preparation of artisanal gelato and for pastry products.					
<b>DOSAGE FOR USE</b>	50g of product + 1kg white Base.					
<b>HOW TO HANDLE</b>	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.					
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	Glucose syrup, sugar, water, flavourings, colour: patent blue V  <u>May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>					
<b>COLOUR OF PRODUCT</b>	Blue					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:	
<b>HUMIDITY</b>	Max 30 %	<b>ENERGY</b>	<b>KJ</b>	1286,0	0	0,0
<b>FAT</b>	0 %		<b>kcal</b>	307,0	0	0,0
<b>ASHES</b>	Max 0,5 %	<b>FAT</b>	<b>g</b>	0,0	0	0,0
<b>SOLUBILITY</b>	Good prepared cold in water or milk	<b>of which saturates</b>	<b>g</b>	0,0	0	0,0
<b>pH</b>	7 +/-0,2	<b>CARBOHYDRATE</b>	<b>g</b>	76,8	0	0,0
		<b>of which sugars</b>	<b>g</b>	57,0	0	0,0
		<b>PROTEIN</b>	<b>g</b>	0,0	0	0,00
		<b>SALT</b>	<b>g</b>	0,02	0	0,00
MICROBIOLOGICAL CHARACTERISTICS						
<b>TOTAL BACTERIAL LOAD</b>	< 5000 cfu/g					
<b>MOULDS</b>	< 100 cfu/g					
<b>YEASTS</b>	< 100 cfu/g					
<b>ENTEROBACTERIA</b>	< 100 cfu/g					
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g					
<b>SALMONELLA</b>	Absent in 25 g					
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>						
<b>TYPE OF PACKAGING</b>	5Kg bucket; 2 per box.					
<b>SHELF LIFE</b>	36 months if kept in original, undamaged packaging					
<b>SAMPLE</b>	200g					

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