

## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14356</b>	<b>TYPE OF PRODUCT</b>	<b>VARIEGATE</b>		
<b>NAME</b>	<b>SPECULOOS-SPEKULATIUS VARIEGATO</b>				
<b>PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.</b>					
<b>NAME OF FOOD</b>	Semi-finished paste product with spicy biscuits for variegating artisanal gelato and for the filling of semi-frozen desserts and cakes in pastry.				
<b>DOSAGE FOR USE</b>	As it is.				
<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>	Sugar, vegetable oil (sunflower), speculoos biscuits (soft <b>wheat</b> flour, sugar, vegetable fats (palm), glucose syrup, cinnamon powder, colours: caramel (E150b), leavening agents: ammonium bicarbonate, sodium bicarbonate, salt, flavourings, ginger powder), <b>wh</b> ey powder, skimmed <b>milk</b> powder, vegetable fats (coconut), natural flavouring, cocoa butter, glucose syrup, emulsifiers: <b>soy</b> lecithin, spices, <b>milk</b> proteins, flavourings.  <u>May contain traces of egg, almonds, hazelnuts, walnuts, pistachios peanuts and sesame seeds.</u>				
<b>COLOUR OF PRODUCT</b>	Pale brown				
<b>CHEMICAL-PHYSICAL CHARACTERISTICS</b>		<b>NUTRITION FACTS (average values)</b>			
		<b>Per 100 g of product</b>		<b>Per 100 g of gelato:</b>	
<b>HUMIDITY</b>	Max 1,5 %	<b>ENERGY</b>	<b>KJ</b> 2335,0	0	0 0
<b>FATS</b>	33,8 %		<b>kcal</b> 558,1	0	0 0
<b>ASHES</b>	Max 1,6 %	<b>FATS</b>	<b>g</b> 33,8	0	0 0
		of which saturated fatty acids	<b>g</b> 6,6	0	0 0
		<b>CARBOHYDRATES</b>	<b>g</b> 59,1	0	0 0
		of which sugars	<b>g</b> 45,8	0	0 0
		<b>PROTEINS</b>	<b>g</b> 4,3	0	0 0
		<b>SALT</b>	<b>g</b> 0,1	0	0 0
<b>MICROBIOLOGICAL CHARACTERISTICS</b>					
<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				
<b>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</b>					
<b>TYPE OF PACKAGING</b>	5,5Kg tin, 2 per box kit SPECULOOS 14355: 1n. 5,5Kg tin of speculoos variegate (14356) + 1n. 4,5Kg tin of speculoos concentrate (14357)				

<b>SHELF LIFE</b>	36 months if kept in original, undamaged packaging
<b>SAMPLE</b>	200g

180500



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.

