


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14582</b>	<b>TYPE OF PRODUCT</b>	<b>PASTE</b>				
<b>NAME</b>	<b>PASTA COOKIES® BLACK</b>						
<b>PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.</b>							
<b>NAME OF FOOD</b>	Semi-finished paste product for the preparation of a gelato combined with cookies black variegate (code 14581).						
<b>DOSAGE FOR USE</b>	50g of paste + 1 Kg white base or for an intense flavour: 50 g of paste + 50 g of crumbled shortbread/Kg of mixture. Cold preparation.						
<b>HOW TO HANDLE</b>	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 the sunlight.						
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	Sugar, glucose syrup, water, dextrose, natural flavourings, modified starch, sweetened condensed <b>milk</b> , salt, flavourings, thickeners: agar-agar, pectin.  <u>May contain traces of soybeans, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>						
<b>COLOUR OF PRODUCT</b>	Light brown						
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>	1161	0	0	0
<b>FAT</b>	0 %		<b>kcal</b>	273	0	0	0
<b>ASHES</b>	Max 1 %	<b>FAT</b>	<b>g</b>	0	0	0	0
<b>SOLUBILITY</b>	Good prepared cold	<b>of which saturates</b>	<b>g</b>	0	0	0	0
<b>pH</b>	/	<b>CARBOHYDRATE</b>	<b>g</b>	68	0	0	0
		<b>of which sugars</b>	<b>g</b>	56	0	0	0
		<b>PROTEIN</b>	<b>g</b>	0	0	0	0
		<b>SALT</b>	<b>g</b>	1	0	0	0
<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</b>							
<b>TYPE OF PACKAGING</b>	4,5 Kg bucket; 2 per box						
<b>SHELF LIFE</b>	24 months if kept in original, undamaged packaging.						
<b>SAMPLE</b>	200 g						

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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.





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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



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