

PRODUCT SPECIFICATION SHEET

CODE	14679	TYPE OF PRODUCT	VARIEGATE
NAME	VARIEGATO BROWNIE		

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished paste product with pieces of brownie for the preparation of artisanal gelato and pastry products.

DOSAGE Use the product exactly as it is.

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) Brownie, (27%)(sugar, cocoa powder, **wheat** starch, humecant: glycerol, **cream** powder, vegetable oil (sunflower, coconut), glucose syrup, salt), sugar, glucose syrup, water, cocoa powder, cocoa flavour sponge cake (**wheat** flour, pasteurized whole **eggs**, sugar, water, glucose syrup , emulsifier: E471, low-fat cocoa powder 0, 12%(on total of semi- finished product), raising agents: E450i, E500ii, salt, preservative: E202, flavourings), thickeners: agar-agar, pectin, cocoa extract, preservative: potassium sorbate, salt, acidifier: citric acid, flavourings.

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

COLOUR OF PRODUCT Dark Brown

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)		
				Per 100 g of product	Per 100g of gelato:
HUMIDITY	24	%	ENERGY	KJ 1376	
FAT	6, 2	%		Kcal 326	
ASHES	1	%	FATS	g 6, 2	
PH	6+/-0, 2		of which saturates	g 2, 7	
			CARBOHYDRATE	g 63	
			of which sugars	g 49	
			PROTEIN	g 2, 9	
			SALT	g 0, 3	

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



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INGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • INGREDIENTS AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSERIE

The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food

TYPE OF PACKAGING	5 Kg Buckets; 2 Buckets per Box
SHELF LIFE	24 months if kept in original undamaged packaging.
SAMPLE	/

032700



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.

