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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 PATISSERI

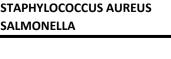


CODE 14682 TYPE OF PRODUCT NAME VARIEGATO DACQUOISE **PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.** NAME OF FOOD Semi-finished paste product for variegating artisanal gelato and for filling semifreddi and cakes. DOSAGE Use the product exactly as it is. HOW TO HANDLE Handle the product 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** Sugar, glucose syrup, sponge cake (20%) (wheat flour, sugar, pasteurized egg, water, (according to Reg. (EU) emulsifier: E471, raising agents: E450i, E500ii, humecant: E422, salt, preservative:E202, 1169/2011) flavourings), water, almond flour, alcohol, natural flavouring, thickeners: agar-agar, pectin, acidifier: citric acid, flavourings, preservative: potasium sorbate. May contain soybeans, milk, hazelnuts, walnuts, cashews and pistachio nuts. COLOUR OF PRODUCT Brown. CHEMICAL-PHYSICAL **NUTRITION FACTS (average values) CHARACTERISTICS** Per 100 g of product Per 100g of gelato: HUMIDITY ENERGY КJ 1303, 0 0,0 Max 28 % FAT 3,6 % kcal 308, 0 0,0 ASHES 0,4 FAT % g 3,6 0,0 0,5 0,0 of which saturates g ΡН 4, 5 +/- 0, 5 64,0 0,0 CARBOHYDRATE g 47.0 0,0 of which sugars g PROTEIN 2, 9 0,00 g

MICROBIOLOGICAL CHARACTERISTICS TOTAL BACTERIAL LOAD < 5000 cfu/g MOULDS < 100 cfu/g YEASTS < 100 cfu/g ENTEROBACTERIA < 100 cfu/g $< 20 \, \text{cfu/g}$

SALT

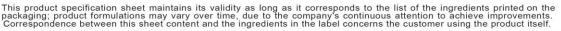
Absent in 25 g



0,00

0,18

g





Gelato

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The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food	
TYPE OF PACKAGING	5 Kg Bucket two per box
SHELF LIFE	24 months if kept in original, undamaged packaging
SAMPLE	200 g
	125700



