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CHARACTERISTICS HUMIDITY 33,0% Per 100 g of p HUMIDITY 33,0% ENERGY KJ 1 FAT 0,0% Acal 1 ASHES 0,01% FAT g 1 SOLUBILITY Good in milk hot or cold preparation. of which saturates g g PH 4, 6+/-0, 1 of which sugars g g PH 4, 6+/-0, 1 of which sugars g g MICROBIOLOGICAL CHARACTERIN g g g MOULDS < 100 cfu/g	ct for the prepar	
NAME OF FOOD Semi-finished rum flavoured paste product pastry products. DOSAGE 50g product + 1 Kg of White Base. HOW TO HANDLE Handle the product using clean, dry utens possible residue of the product externally expose to direct sunlight . INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011) Caramelized sugar, glucose syrup, water, (according to Reg. (EU) 1169/2011) May contain soybeans , milk, eggs,almone Dark Brown. COLOUR OF PRODUCT Dark Brown. CHEMICAL-PHYSICAL CHARACTERISTICS NUTRITION FA HUMIDITY 33, 0 % FAT 0, 0 % ASHES 0, 01 % FAT 0, 0 % Solubility Good in milk hot or cold preparation. PH 4, 6+/-0, 1 Of which sugars g of which sugars g PROTEIN g SALT g MICROBIOLOGICAL CHARACTER g MICROBIOLOGICAL CHARACTER 100 cfu/g YEASTS 100 cfu/g STAPHYLOCOCCUS AUREUS 200 cfu/g SALMONELLA Absent in 25 g	ct for the prepar	
DOSAGE 50g product + 1 Kg of White Base. HOW TO HANDLE Handle the product using clean, dry utens possible residue of the product externally expose to direct sunlight. INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011) Caramelized sugar, glucose syrup, water, wate	ils. Close the pa	-
HOW TO HANDLE HOW TO HANDLE Handle the product using clean, dry utens possible residue of the product externally expose to direct sunlight . INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011) May contain soybeans , milk, eggs, almone COLOUR OF PRODUCT COLOUR OF PRODUCT Dark Brown. CHEMICAL-PHYSICAL CHARACTERISTICS NUTRITION FA CHARACTERISTICS HUMIDITY 33, 0 % FAT 0, 0 % ASHES 0, 01 % FAT 0 % COLUBILITY 0 COLUBILITY 0 COLUBIC COLUBITION FA COLUBIC COLUBITION FA CARBOHYDRATE 0 0 f which sugars 0 ROTEIN 0 SALT 0 MICROBIOLOGICAL CHARACTERIN TOTAL BACTERIAL LOAD <5000 cfu/g MOULDS 100 cfu/g ENTEROBACTERIA 100 cfu/g STAPHYLOCOCCUS AUREUS 20 cfu/g SALMONELLA Absent in 25 g	ils. Close the pa	
INGREDIENTS & ALLERGENS Caramelized sugar, glucose syrup, water, glaccording to Reg. (EU) I1169/2011) May contain soybeans, milk, eggs, almong COLOUR OF PRODUCT Dark Brown. CHEMICAL-PHYSICAL CHARACTERISTICS NUTRITION FA CHEMICAL-PHYSICAL CHARACTERISTICS Per 100 g of p HUMIDITY 33, 0 % ENERGY KJ FAT 0, 0 % Kcal FAT SoluBILITY Good in milk hot or cold preparation. of which saturates g PH 4, 6+/-0, 1 of which sugars g MICROBIOLOGICAL CHARACTERIN Salt Solu cfu/g g TOTAL BACTERIAL LOAD < 5000 cfu/g	sils. Close the pa	
(according to Reg. (EU) 1169/2011) May contain soybeans , milk, eggs, almont May contain soybeans , milk, eggs, almont COLOUR OF PRODUCT CHEMICAL-PHYSICAL CHARACTERISTICS Dark Brown. CHEMICAL-PHYSICAL CHARACTERISTICS Per 100 g of p HUMIDITY 33, 0 % ENERGY KJ FAT 0, 0 % Kcal kcal Solubility Good in milk hot or cold preparation. fAT g PH 4, 6+/-0, 1 of which saturates g Of which sugars g g PROTEIN SALT g MICROBIOLOGICAL CHARACTER TOTAL BACTERIAL LOAD < 5000 cfu/g	. Store away fro	
COLOUR OF PRODUCT Dark Brown. CHEMICAL-PHYSICAL CHARACTERISTICS NUTRITION FA Per 100 g of p Per 100 g of p HUMIDITY 33,0 % FAT 0,0 % ASHES 0,01 % SOLUBILITY Good in milk hot or cold preparation. FAT g PH 4, 6+/-0, 1 of which saturates g CARBOHYDRATE g SOLUBILITY Good in milk hot or cold preparation. of which sugars g PH 4, 6+/-0, 1 MICROBIOLOGICAL CHARACTER TOTAL BACTERIAL LOAD < 5000 cfu/g	flavourings, mo	dified starch.
CHEMICAL-PHYSICAL CHARACTERISTICS Purt 100 g of p HUMIDITY 33,0 % FAT 0,0 % FAT 0,0 % ASHES 0,01 % SOLUBILITY Good in milk hot or cold preparation. of which saturates g PH 4, 6+/-0, 1 of which sugars g POTEIN g SALT g TOTAL BACTERIAL LOAD < 5000 cfu/g	ds, hazelnuts, wa	alnuts and pistachio nuts.
NUTRITION FACHARACTERISTICSPer 100 g of pHUMIDITY33,0 %ENERGYKJ1FAT0,0 %KCal1FAT0,01 %FATg1SoluBILITYGood in milk hot or cold preparation.of which saturatesg1PH4, 6+/-0, 1of which sugarsggPH4, 6+/-0, 1of which sugarsggTOTAL BACTERIAL LOAD< 5000 cfu/g		
HUMIDITY 33,0 % ENERGY KJ 1 FAT 0,0 % FAT g 6 ASHES 0,01 % FAT g 6 SOLUBILITY Good in milk hot or cold preparation. of which saturates g g PH 4, 6+/-0, 1 of which sugars g g g PH 4, 6+/-0, 1 of which sugars g g g TOTAL BACTERIAL LOAD < 5000 cfu/g	NUTRITION FACTS (average values)	
FAT 0, 0 % kcal ASHES 0, 01 % FAT g SOLUBILITY Good in milk hot or cold preparation. of which saturates g PH 4, 6+/-0, 1 of which sugars g PROTEIN g g SALT g g MOULDS < 5000 cfu/g g YEASTS < 100 cfu/g < 100 cfu/g ENTEROBACTERIA < 100 cfu/g < 100 cfu/g STAPHYLOCOCCUS AUREUS < 20 cfu/g < 20 cfu/g SALMONELLA Absent in 25 g	oroduct	Per 100g of gelato:
ASHES 0, 01 % FAT g SOLUBILITY Good in milk hot or cold preparation. of which saturates g PH 4, 6+/-0, 1 of which sugars g PROTEIN g g SALT g MOULDS < 5000 cfu/g	.122, 0	0, 0
SOLUBILITY Good in milk hot or cold preparation. PH 4, 6+/-0, 1 of which sugars g PROTEIN g SALT g MOULDS < 5000 cfu/g YEASTS < 100 cfu/g STAPHYLOCOCCUS AUREUS < 20 cfu/g SALMONELLA Absent in 25 g	264, 0	0, 0
SOLUBILITY GOOD IN MIR NOT OF cold preparation. PH 4, 6+/-0, 1 6 which sugars g PROTEIN g SALT g MICROBIOLOGICAL CHARACTER 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	0, 0	0, 0
cold preparation.CARBOHYDRATEgPH4, 6+/-0, 1of which sugarsgPROTEINggSALTgMICROBIOLOGICAL CHARACTERTOTAL BACTERIAL LOAD< 5000 cfu/gMOULDS< 100 cfu/g	0, 0	0, 0
PH 4, 6+/-0, 1 of which sugars PROTEIN SALT BACTERIAL LOAD TOTAL BACTERIAL LOAD MOULDS YEASTS ENTEROBACTERIA STAPHYLOCOCCUS AUREUS SALMONELLA Absent in 25 g	66, 0	0, 0
of which sugarsgPROTEINgSALTgMICROBIOLOGICAL CHARACTERTOTAL BACTERIAL LOAD< 5000 cfu/g	51, 0	0, 0
SALTgMICROBIOLOGICAL CHARACTERTOTAL BACTERIAL LOAD< 5000 cfu/g		
MICROBIOLOGICAL CHARACTER TOTAL BACTERIAL LOAD < 5000 cfu/g	0, 0	0,00
TOTAL BACTERIAL LOAD< 5000 cfu/g	0, 38	0, 00
MOULDS< 100 cfu/gYEASTS< 100 cfu/gENTEROBACTERIA< 100 cfu/gSTAPHYLOCOCCUS AUREUS< 20 cfu/gSALMONELLAAbsent in 25 g		
YEASTS< 100 cfu/g		
ENTEROBACTERIA< 100 cfu/gSTAPHYLOCOCCUS AUREUS< 20 cfu/gSALMONELLAAbsent in 25 g		
STAPHYLOCOCCUS AUREUS< 20 cfu/gSALMONELLAAbsent in 25 g		
SALMONELLA Absent in 25 g		
The product conforms to the EC 1881/2006 regulation and its subsequer	t updates- conc	cerning contaminants in food
3 Kg Bucket; 2 per Box.		
SHELF LIFE 24 months if kept in original undamaged packaging		









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SAMPLE

Gelato

200 g

293700

