

## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14748</b>	<b>TYPE OF PRODUCT</b>	<b>PASTE</b>	
<b>NAME</b>	<b>PASTA GUSTO RUM</b>			

### PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

**NAME OF FOOD** Semi-finished rum flavoured paste product for the preparation of artisanal gelato and pastry products.

**DOSAGE** 50g product + 1 Kg of White Base.

**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)** Caramelized sugar, glucose syrup, water, flavourings, modified starch.

May contain soybeans , milk, eggs, 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:
<b>HUMIDITY</b>	33,0 %	<b>ENERGY</b>	<b>KJ</b> 1122,0	0,0
<b>FAT</b>	0,0 %		<b>kcal</b> 264,0	0,0
<b>ASHES</b>	0,01 %	<b>FAT</b>	<b>g</b> 0,0	0,0
<b>SOLUBILITY</b>	Good in milk hot or cold preparation.	<b>of which saturates</b>	<b>g</b> 0,0	0,0
<b>PH</b>	4,6+/-0,1	<b>CARBOHYDRATE</b>	<b>g</b> 66,0	0,0
		<b>of which sugars</b>	<b>g</b> 51,0	0,0
		<b>PROTEIN</b>	<b>g</b> 0,0	0,00
		<b>SALT</b>	<b>g</b> 0,38	0,00

### MICROBIOLOGICAL CHARACTERISTICS

<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

*The product conforms to the EC 1831/2003 regulation and its subsequent updates- concerning contaminants in food*

**TYPE OF PACKAGING** 3 Kg Bucket; 2 per Box.

**SHELF LIFE** 24 months if kept in original undamaged packaging.



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SAMPLE

200 g

293700



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.

