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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

		PRODUCT SPECI	FICATION	N SHEET				
CODE	18064	TYPE OF PRODUC		CT VARIEGATE			enza lutine	
NAME		FIORDIALBIC			luten free			
	PRODUCT	FOR PROFESSIONAL USE,	NOT INTER	NDED FOR F	ETAIL SAL	Ε.		
NAME OF FOOD		Semi-finished paste product for variegating artisanal gelato and for filling semifreddi desserts and cakes.						
DOSAGE FOR USE		As it is.						
HOW TO HANDLE		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.						
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)		Frozen apricots (44,5%), sugar, glucose syrup, water, concentrated apricot juice (5,4%), thickeners: agar-agar, pectin, acidifier: citric acid, preservative: potassium sorbate, colours: paprika extract, turmeric, flavourings.						
		May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts and pistachio nuts.						
COLOUR OF P		Orange						
	CAL-PHYSICAL	NL	NUTRITION FACTS (average values)					
CHAR	ACTERISTICS							
	May 25 0/			of product		100 g of gela		
HUMIDITY FAT	Max 25 % 0 %	ENERGY	KJ kcal	1139 268	0 0	0 0	0 0	
ASHES	Max 0,5 %	FAT	g	208	0	0	0	
	Use the product as it			0	0	0	0	
SOLUBILITY	is	of which saturates CARBOHYDRATE	g	67	-	0	-	
рН	3+/-0,2	of which sugars	g	57	0 0	0	0 0	
pii	517-0,2	PROTEIN	g	0	0	0	0	
		SALT	g	0, 00	0	0	0	
		MICROBIOLOGICAL			-	-	-	
TOTAL BACTER		< 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						
The produc	t conforms to the E	C 1881/2006 regulation an		quent updat	es- concern	ing contam	inants in	
		food pro	aucts.					
TYPE OF PACKA		2,5 Kg bucket; 2 per box						
SHELF LIFE		36 months if kept in original, undamaged packaging.						
SAMPLE	200 g							





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.