

Optima srl con unico socio Via Gaggio, 72 - 47832 S. Clemente (RN) kaly P.iva 01 622 060 406



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.