


PRODUCT SPECIFICATION SHEET

CODE	18091	TYPE OF PRODUCT	VARIEGATE	
NAME	FIOR D'ARANCIO			
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.				
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 and close properly 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)	Glucose syrup, sugar, water, strips of candied orange zest (strips of orange zest (7,94%) (on total of semi- finished product), glucose/fructose syrup, sugar, concentrated lemon juice), concentrated orange juice (4%), flavourings, acidifier: citric acid, thickeners: agar-agar, pectin, colours: carotenes (soybean), anthocyanins, natural flavouring. <u>May contain traces of milk, egg, almonds, hazelnuts, walnuts and pistachio nuts.</u>			
COLOUR OF PRODUCT	Orange			
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		Per 100 g of gelato:
HUMIDITY	Max 30 %	ENERGY	KJ 1178	0,0
FAT	0 %		kcal 277	0,0
ASHES	Max 0,3 %	FAT	g 0	0,0
		of which saturates	g 0	0,0
		CARBOHYDRATE	g 69	0,0
pH	3,1+/0,5	of which sugars	g 52	0,0
		PROTEIN	g 0	0,00
		SALT	g 0,02	0,00
MICROBIOLOGICAL CHARACTERISTICS				
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			
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>				
TYPE OF PACKAGING	2,5 Kg bucket- 2 per box			
SHELF LIFE	24 months if kept in original, undamaged packaging			
SAMPLE	200g			

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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.

