

PRODUCT SPECIFICATION SHEET

CODE	53158	TYPE OF PRODUCT	PASTE	
NAME	RIO PASTA			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD	Semi-finished paste product with Açai for the preparation of artisanal fruit gelato.
DOSAGE FOR USE	<p>Dosage per litre: 785 g of product + 1 L of water + 35 g of Rio Granola.</p> <p>Dosage for small gelato tray: 1, 65 Kg of product + 2, 1 L of water + 80 g of Rio Granola.</p> <p>Dosage for Ice lollies: 500 g of product + 1 L of water.</p> <p>Advice for use: to obtain a creamy and spreadable structure we recommend mixing the mixture using a blender and batch freezing briefly.</p>
WARNING	The high density of the paste derives from the presence of the Acai puree and it does not prevent good results in the preparation of the gelato.
HOW TO HANDLE	<p>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 .</p> <p>- ONCE THE BUCKET HAS BEEN OPENED WE RECOMMEND STORING IT IN THE REFRIGERATOR AND CONSUMING PREFERABLY WITHIN 1 MONTH.</p> <p>- ONCE THE BUCKET HAS BEEN OPENED, IF STORED AT ROOM TEMPERATURE, ACCORDING TO THE AVERAGE SEASONAL TEMPERATURE, WE RECOMMEND CONSUMING PREFERABLY WITHIN 10- 15 DAYS.</p>
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	<p>Frozen guava puree, sugar, frozen açai puree (12, 6%), frozen banana puree, glucose syrup, maltodextrin, vegetable fibre (inulin), thickeners: tara gum and xanthan gum, flavourings, acidifiers: malic acid, citric acid, colours: anthocyanins, indigotine.</p> <p><u>May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u></p>
COLOUR OF PRODUCT	Dark violet.

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)		
			Per 100 g of product		Per 100g of gelato:
HUMIDITY	30	%	ENERGY	KJ 1129,0	0,0
FAT	0,0	%		kcal 267,0	0,0
ASHES	0,5	%	FAT	g 0,0	0,0
SOLUBILITY	Good in water		of which saturates	g 0,0	0,0
	using a hand whisk or a mixer.		CARBOHYDRATE	g 63,0	0,0
PH	3,5 +/- 0,1 on product as it is.		of which sugars	g 53,0	0,0
			PROTEIN	g 0,0	0,00
			SALT	g 0,04	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

The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food

TYPE OF PACKAGING	5 Kg Bucket ; 2 per Box. In the Kit Rio Açai code 14664 (No. 2 x 5 Kg buckets of Rio Paste + No. 1 bag of 0, 5 Kg of Rio Granola)
SHELF LIFE	24 months if kept in undamaged, original packaging.
SAMPLE	/

092600