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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 SPECIFICATION SHEET						
CODE 53158	TYPE OF PRODU	JCT		PASTE	senza glutine	
NAME	RIO PA	STA			gluten free	
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.						
NAME OF FOOD	Semi-finished paste product with Açaí for the preparation of artisanal fruit gelato.					
DOSAGE FOR USE	Dosage per litre: 785 g of product + 1 L of water + 35 g of Rio Granola. Dosage for small gelato tray: 1, 65 Kg of product + 2, 1 L of water + 80 g of Rio Granola. Dosage for Ice Iollies: 500 g of product + 1 L of water. Advice for use: to obtain a creamy and spreadable structure we recommend mixing the mixture using a blender and batch freezing briefly.					
WARNING	The high density of the paste derives from the prescence of the Acai puree and it does not prevent good results in the preparation of the gelato.					
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 . ONCE THE BUCKET HAS BEEN OPENED WE RECOMMEND STORING IT IN THE REFRIGERATOR AND CONSUMING PREFERABLY WITHIN 1 MONTH. 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. 					
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	Frozen guava puree, sugar, frozen açaí 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. <u>May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>					
COLOUR OF PRODUCT	Dark violet.					
CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)					
		Per 100 g	of product	Per 100g o	of gelato:	
,		KJ kcal g	1129, 0 267, 0 0, 0	0	, 0 , 0 , 0	
Good in water	of which saturates	g	0, 0	0	, 0	
SOLUBILITY using a hand whisk or a mixer.	CARBOHYDRATE	g	63, 0	0	, 0	
3, 5 +/- 0, 1 on PH product as it is	of which sugars	g	53, 0		, 0	
	PROTEIN	g	0, 0		00	
	SALT	g	0, 04	0,	00	

e (100 3).



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.



Gelato

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

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