

## PRODUCT SPECIFICATION SHEET

<b>CODE:</b>	<b>18740</b>	<b>TYPE OF PRODUCT:</b>
		<b>VARIEGATE</b>
<b>Name:</b>	<b>VARIEGATO DUBAI CHOCOLATE</b>	

**PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE**

<b>NAME OF FOOD</b>	Semi-finished pistachio-flavoured paste product for variegating artisan gelato, and for filling semifreddoes and cakes in pastry-making, to recreate the flavour of the "Dubai Chocolate" bar.
<b>DOSAGE</b>	for variegating: use as desired. For gelato: 100 g product + 1 kg white base.
<b>HOW TO HANDLE</b>	Handle the product using clean, dry utensils. Close the packaging after use removing any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight .
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	vegetable oils and fats (sunflower, palm), sugar, kadayif (WHEAT flour, water, salt, WHEAT starch, vegetable oils (sunflower), emulsifier (SOYBEAN lecithin), acid (citric acid)), PISTACHIO paste, glucose syrup, maltodextrin, WHEY powder, skimmed MILK powder, emulsifier (sunflower lecithin), salt, colour (E141).  MAY CONTAIN: EGG, ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PEANUTS, SESAME SEEDS.
<b>COLOUR OF PRODUCT</b>	light green

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)
	Per 100 g of product
	<b>ENERGY kJ</b> 2.274
	<b>ENERGY kcal</b> 545
	<b>FAT g</b> 35,00
	<b>OF WHICH SATURATES g</b> 5,20
	<b>CARBOHYDRATE g</b> 50,00
	<b>OF WHICH SUGARS g</b> 30,00
	<b>PROTEIN g</b> 7,00
	<b>SALT g</b> 0,40

MICROBIOLOGICAL CHARACTERISTICS	
<b>TOTAL BACTERIAL LOAD</b>	< 10.000 cfu/g
<b>MOULDS</b>	< 500 cfu/g
<b>YEAST</b>	< 500 cfu/g
<b>ENTEROBACTERIA</b>	< 100 cfu/g
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g
<b>SALMONELLA</b>	Absent in 25 g

**The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food**

<b>Type of Packaging</b>	5,5 kg tin; 2 per box
<b>Shelf life</b>	24 months if kept in original undamaged packaging

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