


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>18221</b>	<b>TYPE OF PRODUCT</b>	<b>PASTE</b>	
<b>NAME</b>	<b>PASTA FRAGOLA</b>			

### PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

<b>NAME OF FOOD</b>	Semi-finished paste product for use in the preparation of artisanal gelato and pastry products .
<b>DOSAGE FOR USE</b>	100g of product + 1 L of water + 300g of sugar + 50g of Supergelmix or 65g + 1 Kg of Fruit Base.
<b>HOW TO HANDLE</b>	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.
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	Sugar, frozen strawberries (20%), glucose syrup, acidifier: citric acid, water, concentrated strawberry juice (2, 8%), strawberry seeds, colours: anthocyanins, turmeric, flavourings, thickeners: pectin, tara gum.  <u>May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts and pistachio nuts.</u>
<b>COLOUR OF PRODUCT</b>	Red

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		Per 100g of gelato:
<b>HUMIDITY</b>	30 max %	<b>ENERGY</b>	<b>KJ</b>	1098
<b>FAT</b>	0,1 %		<b>kcal</b>	262,4
<b>ASHES</b>	0,5 max %	<b>FAT</b>	<b>g</b>	0,1
<b>SOLUBILITY</b>	Good prepared cold in water or milk.	<b>of which saturates</b>	<b>g</b>	0
<b>PH</b>	1,9 ± 0,5	<b>CARBOHYDRATE</b>	<b>g</b>	59,1
		<b>of which sugars</b>	<b>g</b>	49,7
		<b>PROTEIN</b>	<b>g</b>	0,2
		<b>SALT</b>	<b>g</b>	0,06

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 5000 cfu/g
<b>MOULDS</b>	< 100 cfu/g
<b>YEASTS</b>	< 100 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 EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food*

<b>TYPE OF PACKAGING</b>	5 Kg Bucket ; 2 Buckets per Box
<b>SHELF LIFE</b>	36 months if kept in undamaged, original packaging.

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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.

