

ENTEROBACTERIA

TYPE OF PACKAGING

SALMONELLA

SHELF LIFE

Gelato

STAPHYLOCOCCUS AUREUS

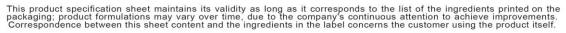
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INGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • PRODUCT FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSERIE

		PRODUCT SPEC	IFICATIC	N SHEET		
CODE	18221	TYPE OF PRODU	JCT	P	ASTE	senza
NAME		PASTA FRAG	GOLA	OLA		gluten free
	PRODUCT	FOR PROFESSIONAL USE	, NOT INT	ENDED FOF	R RETAIL SALE.	
NAME OF F	OOD	Semi-finished paste product for use in the preparation of artisanal gelato and pastry products .				
DOSAGE FOR USE		100g of product + 1 L of water + 300g of sugar + 50g of Supergelmix or 65g + 1 Kg of Fruit Base.				
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)		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.				
		May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts and pistachio				
		<u>nuts.</u>				
COLOUR OF PRODUCT		Red				
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g	of product	Per 100	g of gelato:
HUMIDITY	30 max %	ENERGY	КJ	1098		
FAT	0,1 %		kcal	262, 4		
ASHES	0, 5 max %	FAT	g	0, 1		
	Good prepared cold	of which saturates	g	0		
SOLUBILITY	in water or milk.	CARBOHYDRATE	g	59, 1		
	1, 9 <u>+</u> 0, 5		<u> </u>	49, 7		
РН		of which sugars	g			
		PROTEIN	g	0, 2		
		SALT	g	0, 06		
		MICROBIOLOGICA	L CHARAC	TERISTICS		
TOTAL BACTERIAL LOAD		< 5000 cfu/g				
MOULDS		< 100 cfu/g				
YEASTS		< 100 cfu/g				



36 months if kept in undamaged, original packaging.

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

< 100 cfu/g

< 20 cfu/g

Absent in 25 g

5 Kg Bucket; 2 Buckets per Box



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The Genuine Company



SAMPLE

Gelato



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.