

Optima Spa con unico socio

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NGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • INGREDIENTS AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSEI

PRODUCT SPECIFICATION SHEET

CODE: 14581A TYPE OF PRODUCT: VARIEGATE

COOKIES® BLACK Name:

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Spreadable cream with cocoa black biscuits, ideal for variegating artisanal gelato

and for filling semifreddi and cakes in pastry making.

DOSAGE as desired.

HOW TO HANDLE 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.

INGREDIENTS & ALLERGENS

(according to Reg. (EU)

1169/2011)

sugar, vegetable oils (sunflower, rapeseed, palm), cocoa biscuits 18,0%(soft WHEAT flour, sugar, vegetable fats (palm), cocoa powder 6%, glucose syrup, raising agents (sodium bicarbonate, ammonium bicarbonate)), low-fat cocoa powder, skimmed MILK powder, LACTOSE, emulsifier (SOYBEAN lecithin),

MILK proteins.

MAY CONTAIN: EGG, ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PISTACHIO NUTS, PEANUTS, SESAME SEEDS, MUSTARD, LUPIN.

COLOUR OF PRODUCT Dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION F (average va		
	Per 100 g of product		
	ENERGY kJ	2.270	
	ENERGY kcal	545	
	FAT g	34,00	
	OF WHICH SATURATES g	5,50	
	CARBOHYDRATE g	53,00	
	OF WHICH SUGARS g	43,00	
	PROTEIN g	4,70	
	SALT g	0,57	

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5.000 cfu/g
MOULDS	< 100 cfu/g
YEAST	< 100 cfu/g
ENTEROBACTERIA	< 100 cfu/g
STAPHYLOCOCCUS AUREUS	< 20 cfu/g
SALMONELLA	Absent in 25

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

Type of Packaging 6 kg tin; 2 per box

Shelf life 24 months if kept in original undamaged packaging

Sample 200 a

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