

## PRODUCT SPECIFICATION SHEET

<b>CODE:</b>	<b>14581A</b>	<b>TYPE OF PRODUCT:</b>
		<b>VARIEGATE</b>
<b>Name:</b>		<b>COOKIES® BLACK</b>

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

<b>NAME OF FOOD</b>	Spreadable cream with cocoa black biscuits, ideal for variegating artisanal gelato and for filling semifreddi and cakes in pastry making.
<b>DOSAGE</b>	as desired.
<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</b> (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.
<b>COLOUR OF PRODUCT</b>	Dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)
	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

<b>TOTAL BACTERIAL LOAD</b>	< 5.000 cfu/g
<b>MOULDS</b>	< 100 cfu/g
<b>YEAST</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 (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food

<b>Type of Packaging</b>	6 kg tin; 2 per box
<b>Shelf life</b>	24 months if kept in original undamaged packaging
<b>Sample</b>	200 g

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