

**Optima Spa con unico socio** Company subject to management and coordination of Cone Investments UK Ltd.

Via Gaggio, 72 - 47832 S. Clemente (RN) Italy VAT 01622060406

Tel. +39 0541 859411 Fax +39 0541 859412 email: mec3@mec3.it www.mec3.com



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

## PRODUCT SPECIFICATION SHEET

19300 CODE: **TYPE OF PRODUCT:** 

SOFT-ICE VANILLA YELLOW BASE Name:



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

NAME OF FOOD Semi-finished powder product for the preparation of vanilla flavoured soft gelato

**DOSAGE** 2 kg product + 4 l water.

Cold preparation.

**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, skimmed MILK powder, glucose syrup, whole MILK powder, LACTOSE, vegetable fat (coconut), MILK proteins, thickeners (guar gum, carrageenan, sodium carboxy methyl cellulose, xanthan gum), emulsifiers (E471, E477), flavourings, vanilla extract 0,1%, colour (carotenes).

MAY CONTAIN: SOYBEANS, EGG, ALMONDS, HAZELNUTS, WALNUTS.

PISTACHIO NUTS.

**COLOUR OF PRODUCT** 

pale yellow

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)		
		Per 100 g of product			
Solubility	Good in water. Cold preparation.		ENERGY kJ	1.800	
			ENERGY kcal	426	
			FAT g	10,00	
			OF WHICH SATURATES g	8,60	
			CARBOHYDRATE g	74,00	
			OF WHICH SUGARS g	68,00	
			PROTEIN g	9,60	
			SALT g	0,57	
		MICF	ROBIOLOGICAL CHARACTERISTICS		
TOTAL BACTERIA	AL LOAD	< 20.0	000 cfu/g		
MOULDS		< 100 cfu/g			
YEAST		< 100	< 100 cfu/g		
ENTEROBACTER	IA	< 100	cfu/g		
STAPHYLOCOCC	US AUREUS	< 20 c	< 20 cfu/g		
SALMONELLA		Absent in 25 g			
The produ	ct conforms to	the (U	E) 2023/915 regulation and its subseque contaminants in food	ent updates- concerning	
Type of Packagin	g	2 kg l	2 kg bag; 8 per box		
Shelf life		24 m	onths if kept in original undamaged packa	aging	

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