


PRODUCT SPECIFICATION SHEET

CODE	14582	TYPE OF PRODUCT	PASTE	
NAME	PASTA COOKIES® BLACK			
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.				
NAME OF FOOD	Semi-finished paste product for the preparation of a gelato combined with cookies black variegate (code 14581).			
DOSAGE FOR USE	50g of paste + 1 Kg white base or for an intense flavour: 50 g of paste + 50 g of crumbled shortbread/Kg of mixture. Cold preparation.			
HOW TO HANDLE	Handle the product using clean, dry utensils. Close properly after use removing any possible residue of the product externally. Store away from heat sources and do not expose to the sunlight.			
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	Sugar, glucose syrup, water, dextrose, natural flavourings, modified starch, sweetened condensed milk , salt, flavourings, thickeners: agar-agar, pectin. <u>May contain traces of soybeans, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>			
COLOUR OF PRODUCT	Light brown			
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
HUMIDITY	Max 30 %	ENERGY	Per 100 g of product	Per 100 g of gelato:
FAT	0 %		KJ 1161	0 0 0
ASHES	Max 1 %		kcal 273	0 0 0
SOLUBILITY	Good prepared cold	FAT	g 0	0 0 0
pH	/	of which saturates	g 0	0 0 0
		CARBOHYDRATE	g 68	0 0 0
		of which sugars	g 56	0 0 0
		PROTEIN	g 0	0 0 0
		SALT	g 1	0 0 0
TOTAL BACTERIAL LOAD	< 5000 cfu/g			
MOULDS	< 100 cfu/g			
YEASTS	< 100 cfu/g			
ENTEROBACTERIA	< 100 cfu/g			
STAPHYLOCOCCUS AUREUS	< 20 cfu/g			
SALMONELLA	Absent in 25 g			
The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in				
TYPE OF PACKAGING	4,5 Kg bucket; 2 per box			
SHELF LIFE	24 months if kept in original, undamaged packaging.			
SAMPLE	200 g			

035600



The Genuine Company

Optima srl con unico socio
Via Gaggio, 72 - 47832 S. Clemente (RN) Italy
P.Iva 01 622 060 406

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



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



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.

