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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 PATISSER

PRODUCT SPECIFICATION SHEET

CODE: 18740 TYPE OF PRODUCT: VARIEGATE

VARIEGATO DUBAI CHOCOLATE Name:

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished pistachio-flavoured paste product for variegating artisan gelato,

and for filling semifreddoes and cakes in pastry-making, to recreate the flavour of

the "Dubai Chocolate" bar.

DOSAGE for variegating: use as desired.

For gelato: 100 g product + 1 kg white base.

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)

vegetable oils and fats (sunflower, palm), sugar, kadayif (WHEAT flour, water, salt, WHEAT starch, vegetable oils (sunflower), emulsifier (SOYBEAN lecithin), acid (citric acid)), PISTACHIO paste, glucose syrup, maltodextrin, WHEY powder, skimmed MILK powder, emulsifier (sunflower lecithin), salt, colour

(E141).

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

PEANUTS, SESAME SEEDS.

COLOUR OF PRODUCT

light green

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
		ENERGY kJ	2.274
		ENERGY kcal	545
		FAT g	35,00
		OF WHICH SATURATES g	5,20
		CARBOHYDRATE g	50,00
		OF WHICH SUGARS g	30,00
		PROTEIN g	7,00
		SALT g	0,40
MICROBIOLOGICAL CHARACTERISTICS			
TOTAL BACTERIAL LOAD	< 10.000 cfu/g		
MOULDS	< 500 cfu/g		
YEAST	< 500 cfu/g		
ENTEROBACTERIA	< 100 cfu/g		
STAPHYLOCOCCUS AUREUS	< 20 cfu/g		
SALMONELLA	Absent in 25 g		
The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food			
Type of Packaging	5,5 kg tin; 2 per box		
Shelf life	24 months if kept in original undamaged packaging		
06254074000			

06351874000



