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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

## PRODUCT SPECIFICATION SHEET

CODE: 18173A **TYPE OF PRODUCT:** 

PASTA BITTER LEMON Name:



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

NAME OF FOOD Semi-finished bitter lemon flavoured paste product for the preparation of artisan

gelato and for pastry making.

**DOSAGE** 100 g product + 1 L water + 300 g sugar + 50g Supergelmix or 65 g product + 1

Kg fruit base.

We recommend adding 3/5 g di Softin.

**HOW TO HANDLE** Handle the product using clean, dry utensils.

yellow

Close the packaging after use removing any possible residue of the product

Store away from heat sources and do not expose to direct sunlight.

**INGREDIENTS & ALLERGENS** 

(according to Reg. (EU) 1169/2011)

sugar, water, candied citron peels (citron peels, glucose-fructose syrup, sugar, concentrate lemon juice), glucose syrup, acid (citric acid), natural flavouring,

thickener (pectin).

MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS,

WALNUTS, PISTACHIO NUTS.

COLOUR OF PRODUCT

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
рН	1,5 + / - 0,2	ENERGY kJ	1.075	
Solubility	Good in water, prepared cold	ENERGY kcal	253	
		FAT g	0,10	
		OF WHICH SATURATES g	0,00	
		CARBOHYDRATE g	61,00	
		OF WHICH SUGARS g	53,00	
		PROTEIN g	0,00	
		SALT g	0,03	
MICROBIOLOGICAL CHARACTERISTICS				
TOTAL BACTERIAL	<b>LOAD</b> < 5.00	00 cfu/g		
MOULDS	< 100	< 100 cfu/g		
YEAST	< 100	< 100 cfu/g		
ENTEROBACTERIA	< 100	< 100 cfu/g		
STAPHYLOCOCCU	S AUREUS < 20	< 20 cfu/g		
SALMONELLA	Abse	nt in 25 g		
The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food				
Type of Packaging	3 kg	3 kg bucket; 2 per box		
Shelf life	24 m	24 months if kept in original undamaged packaging		
Sample	200 (	200 g		
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