

PRODUCT SPECIFICATION SHEET

CODE:	18061A	TYPE OF PRODUCT:	PASTE	
Name:	PASTA MARACUJA			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished paste product for the preparation of artisanal gelato and for pastry products.
DOSAGE	100 g product + 1 l water + 300 g sugar + 50 g Supergelmix or 65 g product + 1 kg fruit base. We recommend adding 3/5 g of Softin.
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, glucose syrup, water, acid (citric acid), concentrated maracuja juice 6,5%, thickener (pectin), colours (turmeric, paprika extract), flavourings. MAY CONTAIN: SOYBEANS, MILK, EGG.
COLOUR OF PRODUCT	Orange

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
pH	1,9 +/- 0,5	ENERGY kJ	1.040
Solubility	good in milk or water, prepared cold	ENERGY kcal	245
		FAT g	0,10
		OF WHICH SATURATES g	0,10
		CARBOHYDRATE g	61,00
		OF WHICH SUGARS g	51,00
		PROTEIN g	0,00
		SALT g	0,04

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5.000 cfu/g
MOULDS	< 100 cfu/g
YEAST	< 100 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	3 kg bucket; 2 per box
Shelf life	30 months if kept in original undamaged packaging
Sample	200 g

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