

PRODUCT SPECIFICATION SHEET

CODE: 14019 **TYPE OF PRODUCT:** PASTE

Name: PASTA CARAMEL



PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished caramel flavoured paste product for the preparation of artisanal gelato and for pastry products.

DOSAGE 40 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) caramel 50,0%(dried glucose syrup, caramel (sugar, water), water), dried glucose syrup, natural flavouring, flavourings, water, sugar, thickener (agar-agar).

MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.

COLOUR OF PRODUCT Dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
pH	3,0 +/- 0,5	ENERGY kJ	1.023
Solubility	Good in milk, prepared cold	ENERGY kcal	241
		FAT g	0,00
		OF WHICH SATURATES g	0,00
		CARBOHYDRATE g	60,00
		OF WHICH SUGARS g	53,00
		PROTEIN g	0,00
		SALT g	0,00

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 4,5 kg bucket; 2 per box

Shelf life 36 months if kept in original undamaged packaging

Sample 200 g

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