POWDER





CODE:

PRODUCT SPECIFICATION SHEET

TYPE OF PRODUCT:

Name: **BASE PURA&RICCA FRUTTA 50**





PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished powder product for the preparation of artisan gelato.

DOSAGE 50 g product + 225 g sugar + 225 g water + 500 g fruit.

Hot and cold preparation.

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

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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, fructose, vegetable fibers, thickener (tara gum), potato protein, bamboo

fiber.

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

WALNUTS, PISTACHIO NUTS.

COLOUR OF PRODUCT white

| CHEMICAL-PHYSICAL CHARACTERISTICS | | NUTRITION FACTS (average values) | |
|--|---|----------------------------------|-------|
| | | Per 100 g of product | |
| | | ENERGY kJ | 1.658 |
| | | ENERGY kcal | 391 |
| | | FAT g | 0,00 |
| | | OF WHICH SATURATES g | 0,00 |
| | | CARBOHYDRATE g | 95,00 |
| | | OF WHICH SUGARS g | 95,00 |
| | | PROTEIN g | 1,00 |
| | | 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 | 2 kg bag; 6 per box | | |
| Shelf life | 24 months if kept in original undamaged packaging | | |

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