

## PRODUCT SPECIFICATION SHEET

**CODE:** 12092051A **TYPE OF PRODUCT:** PASTE

**Name:** PASTA CIOCCOLATO BIANCO



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

<b>NAME OF FOOD</b>	Semi-finished paste product for the preparation of artisan gelato and pastry products
<b>DOSAGE</b>	70 g product + 1 kg white base.
<b>HOW TO HANDLE</b>	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 .
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	sugar, vegetable fats (sunflower, palm, safflower, cotton, cocoa butter), white chocolate 20,0%(sugar, cocoa butter, whole MILK powder, CREAM powder, emulsifier (SOYBEAN lecithin), natural flavour), whole MILK powder, flavourings, emulsifier (SOYBEAN lecithin), colour (carotenes).  MAY CONTAIN: EGG, ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PISTACHIO NUTS, PEANUTS, SESAME SEEDS.
<b>COLOUR OF PRODUCT</b>	white

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)	
	Per 100 g of product	
	<b>ENERGY kJ</b>	2.535
	<b>ENERGY kcal</b>	610
	<b>FAT g</b>	44,00
	<b>OF WHICH SATURATES g</b>	18,00
	<b>CARBOHYDRATE g</b>	50,00
	<b>OF WHICH SUGARS g</b>	49,00
	<b>PROTEIN g</b>	3,00
	<b>SALT g</b>	0,12

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 10.000 cfu/g
<b>MOULDS</b>	< 100 cfu/g
<b>YEAST</b>	< 100 cfu/g
<b>ENTEROBACTERIA</b>	< 100 cfu/g
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g
<b>SALMONELLA</b>	Absent in 25 g

The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food

<b>Type of Packaging</b>	2,5 kg bucket; 2 per box
<b>Shelf life</b>	24 months if kept in original undamaged packaging

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