

PRODUCT SPECIFICATION SHEET

CODE: 12095871A

TYPE OF PRODUCT:
VARIEGATE



Name:

VARIEGATO MELAGRANA

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished paste with pomegranate for variegating artisan gelato and for filling semifreddos and cakes in pastry-making

DOSAGE as desired.

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, frozen pomegranates 30,4%, glucose syrup, dextrose, concentrated pomegranate juice 2,7%, acid (citric acid, malic acid), modified starch, black-carrot juice concentrate, thickeners (agar-agar, pectin), flavourings, colour (carotenes).

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

COLOUR OF PRODUCT red

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
pH	2,8 +/- 0,2	ENERGY kJ	1.165
		ENERGY kcal	274
		FAT g	0,10
		OF WHICH SATURATES g	0,00
		CARBOHYDRATE g	67,00
		OF WHICH SUGARS g	55,00
		PROTEIN g	0,00
		SALT g	0,02

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 3,5 kg bucket; 2 per box

Shelf life 24 months if kept in original undamaged packaging

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