

## PRODUCT SPECIFICATION SHEET

**CODE:** 12095874

**TYPE OF PRODUCT:**  
**VARIEGATE**



**Name:**

**VARIEGATO PASSION FRUIT**

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

**NAME OF FOOD** Semi-finished paste product with passion-fruit pulp for variegating artisan gelato and for filling semifreddi 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 passion-fruit pulp 25,0%, glucose syrup, water, dextrose, modified starch, acid (citric acid, tartaric acid), thickeners (agar-agar, pectin), colour (carotenes), natural flavouring, preservative (potassium sorbate).

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

**COLOUR OF PRODUCT** yellow orange

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
pH	2,3 +/- 0,2	ENERGY kJ	1.079
		ENERGY kcal	254
		FAT g	0,10
		OF WHICH SATURATES g	0,00
		CARBOHYDRATE g	62,00
		OF WHICH SUGARS g	51,00
		PROTEIN g	0,50
		SALT g	0,03

### MICROBIOLOGICAL CHARACTERISTICS

**TOTAL BACTERIAL LOAD** < 5.000 cfu/g  
**MOULDS** < 1.000 cfu/g  
**YEAST** < 1.000 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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