

Name:

Belgioioso, 2 - 20121 Milano (MI) Italy C.F. e P.iva 11008750967 Tel. +39 02 87325216 email: info@pernigottigelatieri.com www.pernigottigelatieri.com

PRODUCT SPECIFICATION SHEET

CODE: 12092008B

TYPE OF PRODUCT: VARIEGATE

VARIEGATO TORRONE RUSTICO





PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished paste product with nougat grains for variegating artisan gelato and

for filling semifreddos and cakes in pastry-making.

DOSAGE as desired.

HOW TO HANDLEHandle 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)

nougat grains with ALMONDS and HAZELNUTS 25,0%(ALMONDS 28%, honey, sugar, glucose syrup, HAZELNUTS 12%, food gelatin, wafer (potato starch, water, olive oil), flavourings), vegetable oils (rapeseed, sunflower), sugar, ALMOND paste, skimmed MILK powder, HAZELNUT paste, cocoa butter,

emulsifier (SOYBEAN lecithin), salt, natural lemon flavouring.

MAY CONTAIN: EGG, WALNUTS, CASHEWS, PISTACHIO NUTS, PEANUTS,

NUTRITION FACTS

(average values)

SESAME SEEDS.

COLOUR OF PRODUCT

CHEMICAL-PHYSICAL

CHARACTERISTICS

Beige

5		(arolago values)	
		Per 100 g of product	
		ENERGY kJ	2.448
		ENERGY kcal	589
		FAT g	43,00
		OF WHICH SATURATES g	5,00
		CARBOHYDRATE g	40,00
		OF WHICH SUGARS g	39,00
		PROTEIN g	8,30
		SALT g	0,19
MICROBIOLOGICAL CHARACTERISTICS			
TOTAL BACTERIAL LOAD	< 5.000 cfu/g		
MOULDS	< 100 cfu/g		
YEAST	< 100 cfu/g		
ENTEROBACTERIA	< 100 cfu/g		
STAPHYLOCOCCUS AUREUS	< 100 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	5 kg bucket; 2 per box		
Shelf life	24 months if kept in original undamaged packaging		
102212002008000			

103212092008B00

