

Giuso Guido Spa con unico socio Company subject to management and coordination of Cone Investments UK Ltd Regione Cartesio | 15012 Bistagno (AL) | Italy | t. +39 0144 359411 | f. +39 0144 322964 | giuso.it | info@giuso.it Cap. Soc. Euro 520.000 Int. Vers. Reg. Soc. Tribunale Acqui Terme 3136 Registro Imprese, Codice Fiscale e P.Iva 01299970069 C. Meccanografico AL 005996

PRODUCT SPECIFICATION SHEET

CODE: 01	1FP008A	TYPE OF PRODUCT:	FILLING senza glutine	
Name:	MY FARCY PISTACCHIO			
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE				
NAME OF FOOD spreadable cream with pistachio for filling in pastry.			ng in pastry.	
DOSAGE	at use	at user's leisure.		
HOW TO HANDLE	Close extern	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.		
ADVICE	Shake	Shake well before use.		
INGREDIENTS & ALLERGEN (according to Reg. (EU) 1169/2011)	skimm flavou	sugar, vegetable oils and fats (sunflower, cocoa butter), PISTACHIO 10%, skimmed MILK powder, WHEY, LACTOSE, emulsifier (SOYBEAN lecithin), flavourings, colours (E141(ii)- E100), salt.		
		MAY CONTAIN: ALMONDS, HAZELNUTS, WALNUTS, PEANUTS.		
COLOUR OF PRODUCT				
CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)	
		Per 100 g of product		
		ENERGY kJ	2.431	
		ENERGY kcal	583	
		FAT g	38,00	
		OF WHICH SATURATES g	4,60	
		CARBOHYDRATE g	55,00	
		OF WHICH SUGARS g	55,00	
		PROTEIN g	4,80	
		SALT g	0,22	
MICROBIOLOGICAL CHARACTERISTICS				
TOTAL BACTERIAL LOAD	< 50.0	< 50.000 cfu/g		
MOULDS	< 100	< 100 cfu/g		
YEAST	< 100	< 100 cfu/g		
ENTEROBACTERIA	< 100	< 100 cfu/g		
STAPHYLOCOCCUS AUREL		< 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	bottle	bottle of 0.80 kg; 6 bottles per carton.		
Shelf life	18 mc	18 months if kept in original undamaged packaging		

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This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients in the label concerns the customer using the product itself.