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NGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • INGREDIENTS AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE

PRODUCT SPECIFICATION SHEET

CODE: 14347A **TYPE OF PRODUCT:**

PASTA CHERRY Name:



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished paste for the preparation of artisanal gelato and pastry making.

DOSAGE TO PREPARE GELATO: 100 g product + 1 kg white base.

TO VARIEGATE USE 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)

frozen amarena cherries 63%, sugar, glucose syrup, concentrated amarena

cherry juice, acid (citric acid), flavourings, thickener (pectin), colour

(anthocyanins).

deep purple

MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS,

WALNUTS, PISTACHIO NUTS.

COLOUR OF PRODUCT

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CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
рН	2,8 +/-0,2	ENERGY kJ	1180	
Solubility	good in milk or water, prepared cold	ENERGY kcal	277	
Humidity: Max 32%		FAT g	0,00	
Fats: 0%		OF WHICH SATURATES g	0,00	
Ash: Max 0,3%		CARBOHYDRATE g	66	
		OF WHICH SUGARS g	59	
		PROTEIN g	0,5	
		SALT q	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 5 kg bucket; 2 per box

Shelf life 24 months if kept in original undamaged packaging

Sample 250 g

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