

PRODUCT SPECIFICATION SHEET

INGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • PRODUCT FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSER

CODE 18080 A TYPE OF PRODUCT PASTE

NAME PASTA LAMPONE



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished raspberry flavoured paste product for the preparation of artisanal

gelato and pastry products.

DOSAGE FOR USE 100g of product + 1 L of water + 300 g of sugar + 50 g Supergelmix or

65 g product + 1 Kg of Base frutta . We recommend adding 3/5 g of Softin.

HOW TO HANDLEHandle the product using clean, dry utensils. Close properly 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, glucose syrup, frozen raspberries (15%), water, acidifier: citric acid, malic acid,

colours: anthocyanins, caramel (E150c), flavourings, thickener: pectin.

May contain soybeans, milk, eggs, almonds, hazelmnuts, walnuts and pistachio nuts

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COLOUR OF PRODUCT Deep red

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)					
				Per 100 g	of product	Per	100 g of gela	ato:
HUMIDITY	Max 30	%	ENERGY	KJ	1152,6	0	0	0
FAT	0,1	%		kcal	270,9	0	0	0
ASHES	0,6	%	FAT	g	0,1	0	0	0
SOLUBILITY	Good prepared cold in water		of which saturates	g	0,0	0	0	0
			CARBOHYDRATE	g	63	0	0	0
рН	1,8+,	/-0,2	of which sugars	g	53	0	0	0
			PROTEIN	g	0, 0	0	0	0
			SALT	g	0,08	0	0	0

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD < 5000 cfu/g

MOULDS < 100 cfu/g

YEASTS < 100 cfu/g

ENTEROBACTERIA < 100 cfu/g

STAPHYLOCOCCUS AUREUS < 20 cfu/g

SALMONELLA Absent in 25 g

The product conforms to the EC 1881/2006 regulation and its subsequent updates-concerning contaminants in food products.

TYPE OF PACKAGING 3 Kg bucket, 2 per box

SHELF LIFE 36 months if kept in original, undamaged packaging.







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SAMPLE	200 g	
		2347

"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 on the label concerns the customer using the product itself".



