

PRODUCT SPECIFICATION SHEET

CODE	18039 A	TYPE OF PRODUCT	PASTE
NAME	PASTA AMARENA CON PEZZI		
			
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.			
NAME OF FOOD	Semi-finished paste product for the preparation of artisanal gelato and for pastry products.		
DOSAGE FOR USE	100 g product + 1 L of water + 300 g of sugar + 50 g of Supergelmix or 65g of product + 1 Kg fruit Base. We recommend adding 3/5 g of Softin.		
HOW TO HANDLE	Handle 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 the sunlight.		
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	Frozen sour black cherries (50,8%), sugar, glucose syrup, water, concentrated sour black cherry juice, acidifier: citric acid, flavourings, thickener: pectin, colours: anthocyanins, caramel (E150c), indigotine. <u>May contain soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts .</u>		
COLOUR OF PRODUCT	Deep purple		
CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)		
		Per 100 g of product	Per 100 g of gelato:
HUMIDITY Max 30% %	ENERGY	KJ 1044,4	0 0 0
FAT 0 %		kcal 249,6	0 0 0
ASHES Max 1 %	FAT	g 0,0	0 0 0
SOLUBILITY Good in milk or in water	of which saturates	g 0,0	0 0 0
pH 2,2+/-0,2	CARBOHYDRATES	g 58,3	0 0 0
	of which sugars	g 47,2	0 0 0
	PROTEIN	g 0,3	0 0 0
	SALT	g 0,02	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		

SAMPLE

200 g

044700



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.

