

## Optima Spa con unico socio

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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: 08145 **TYPE OF PRODUCT:** 

**EXTRA DARK** Name:





PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished powder product for the preparation of plain dark chocolate

flavoured artisanal gelato.

**DOSAGE** 1,625 kg product + 2,5 l water.

Hot preparation. With boiling water.

We recommend using a mixer to obtain better homogeneity.

**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)

sugar, fructose, low-fat cocoa powder, cocoa paste, dextrose, dark chocolate (sugar, cocoa paste, cocoa butter, emulsifier (sunflower lecithin), natural vanilla flavouring), maltodextrin, emulsifiers (E473, E471), thickeners (sodium carboxy

**NUTRITION FACTS** 

methyl cellulose, tara gum, guar gum, carrageenan), flavourings.

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

WALNUTS, PISTACHIO NUTS.

COLOUR OF PRODUCT Dark brown

CHEMICAL-PHYSICAL

| CHARACTERISTICS  |           | (average values)     |       |
|--|-----------|----------------------|-------|
|  |           | Per 100 g of product |       |
|  | d only    | ENERGY kJ            | 1.518 |
| prep   | ared hot. |                      |       |
|  |           | ENERGY kcal          | 361   |
|  |           | FAT g                | 9,00  |
|  |           | OF WHICH SATURATES g | 5,90  |
|  |           | CARBOHYDRATE g       | 60,00 |
|  |           | OF WHICH SUGARS g    | 56,00 |
|  |           | PROTEIN g            | 6,10  |
|  |           | SALT g               | 0,07  |
| MICROBIOLOGICAL CHARACTERISTICS  |           |                      |       |
| TOTAL BACTERIAL LOAD < 5.00  |           | 0 cfu/g              |       |
| MOULDS   | < 100     | cfu/g                |       |
| <b>YEAST</b> < 100   |           | cfu/g                |       |
| ENTEROBACTERIA < 100   |           | cfu/g                |       |
| STAPHYLOCOCCUS AUREUS < 20 c   |           | fu/g                 |       |
| SALMONELLA Absen   |           | t in 25 g            |       |
| The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food |           |                      |       |

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Type of Packaging

Shelf life



24 months if kept in original undamaged packaging

1,625 kg bag; 6 per box.