

Optima Spa con unico socio Company subject to management and coordination of Cone Investments UK Ltd.

Via Gaggio, 72 - 47832 S. Clemente (RN) Italy VAT 01622060406

Tel. +39 0541 859411 Fax +39 0541 859412 email: mec3@mec3.it www.mec3.com



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 ET PATISSER

PRODUCT SPECIFICATION SHEET

CODE: 08007 **TYPE OF PRODUCT:**

BASE LIMONE 50 Name:



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished powder product for the preparation of artisan gelato.

DOSAGE 50 g product + 400 g sugar + 1 l water.

To obtain a creamier gelato we suggest to add 5 g of Softin MEC3 per kg of mix

HOW TO HANDLE Handle the product using clean, dry utensils.

white

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)

dextrose, acid (citric acid), thickeners (sodium carboxy methyl cellulose, guar gum, carrageenan), flavourings, maltodextrin, lemon juice powder 1,8%, natural

lemon flavouring.

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

WALNUTS, PISTACHIO NUTS.

COLOUR OF PRODUCT

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
Solubility	Good in water, prepared cold	ENERGY kJ	1.209	
		ENERGY kcal	285	
		FAT g	0,00	
		OF WHICH SATURATES g	0,00	
		CARBOHYDRATE g	69,00	
		OF WHICH SUGARS g	63,00	
		PROTEIN g	0,00	
		SALT g	0,63	
MICROBIOLOGICAL CHARACTERISTICS				
TOTAL BACTERIAL	LOAD < 5.00	< 5.000 ufc/g		
MOULDS	< 200	< 200 ufc/g		
YEAST	< 200	< 200 ufc/g		
ENTEROBACTERIA	< 100	< 100 cfu/g		
STAPHYLOCOCCUS	SAUREUS < 20 c	< 20 cfu/g		
SALMONELLA	Abser	Absent in 25 g		
The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food				
Type of Packaging	1 kg l	1 kg bag; 10 per box		
Shelf life	36 m	36 months if kept in original undamaged packaging		
Sample	100 ე			
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