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

## PRODUCT SPECIFICATION SHEET

CODE: 18084A TYPE OF PRODUCT:

Name: **FIORDIAMARENA** 



## PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished sour black cherry flavoured paste product for variegating artisan

gelato and for filling semifreddi and cakes in pastry making.

**DOSAGE** As it is

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

Close the packaging after use removing any possible residue of the product

Store away from heat sources and do not expose to direct sunlight.

**INGREDIENTS & ALLERGENS** (according to Reg. (EU)

1169/2011)

dried glucose syrup, sugar, candied cherries (cherries, glucose-fructose syrup, sugar, sour black cherry juice, acidifier: citric acid, vegetable concentrate (black carrot and hibiscus), natural flavourings), water, concentrated amarena cherry

juice 5,0%, acid (citric acid), thickeners (agar-agar, pectin), flavourings, colour

(anthocyanins).

MAY CONTAIN SOYBEAN, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS,

PISTACHIO NUTS.

dark red COLOUR OF PRODUCT

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
		ENERGY kJ	1.139
		ENERGY Kcal	268
		FAT g	0,00
		OF WHICH SATURATES g	0,00
		CARBOHYDRATE g	67,00
		OF WHICH SUGARS g	55,00
		PROTEIN g	0,00
		SALT g	0,05
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 EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food			
Type of Packaging	3 kg bucket; 2 per box		
Shelf life	36 months if kept in original undamaged packaging		
Sample	200 g		
			05004000400

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