

Optima Spa con unico socio

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INGREDIENTI 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 PATISSERIE

PRODUCT SPECIFICATION SHEET

CODE: 14322 TYPE OF PRODUCT: VARIEGATE

Name: COOKIES®

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Spreadable cream with cocoa biscuits, ideal for variegating artisanal 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

externally.

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

INGREDIENTS & ALLERGENS

(according to Reg. (EU)

1169/2011)

sugar, vegetable oils (sunflower, colza), cocoa biscuits 22,7%(soft WHEAT flour, sugar, vegetable fats (palm), EGG yolk powder, glucose syrup, cocoa powder 4%, raising agent (sodium bicarbonate), skimmed MILK powder, flavourings), low-fat cocoa powder, HAZELNUT paste, skimmed MILK powder, WHEY powder, cocoa powder, emulsifier (SOYBEAN lecithin), vegetable fat (palm),

flavourings.

MAY CONTAIN: ALMONDS, WALNUTS, CASHEWS, PISTACHIO NUTS,

PEANUTS, SESAME SEEDS, MUSTARD, LUPIN.

COLOUR OF PRODUCT Dark brown

| CHEMICAL-PHYSICAL CHARACTERISTICS | | NUTRITION FACTS (average values) | |
|--------------------------------------|-----------------------------------|----------------------------------|-------|
| | | Per 100 g of product | |
| Solubility | Use the product exatcly as it is. | ENERGY kJ | 2.293 |
| | | ENERGY kcal | 550 |
| | | FAT g | 34,00 |
| | | OF WHICH SATURATES g | 4,80 |
| | | CARBOHYDRATE g | 54,00 |
| | | OF WHICH SUGARS g | 42,00 |
| | | PROTEIN g | 5,50 |
| | | SALT g | 0,15 |
| | MIC | ROBIOLOGICAL 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 |

The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food

Type of Packaging 6 kg tin; 2 per box.

Shelf life 24 months if kept in original undamaged packaging

Sample 200 g

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