

PRODUCT SPECIFICATION SHEET

CODE:	14356A	TYPE OF PRODUCT:
		VARIEGATE
Name:		VARIEGATO SPECULOOS- SPEKULATIUS

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished paste product with spicy biscuit 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 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, rapeseed), speculoos biscuits 25,0%(soft WHEAT flour, sugar, vegetable fats (palm), glucose syrup, cinnamon powder, colours (caramel (E150b)), raising agents (ammonium bicarbonate, sodium bicarbonate), salt, flavours, ginger powder), WHEY powder, skimmed MILK powder, vegetable fat (coconut), natural flavouring, cocoa butter, glucose syrup, emulsifier (SOYBEAN lecithin), cinnamon powder, flavourings, MILK proteins. MAY CONTAIN: EGG, ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PISTACHIO NUTS, PEANUTS, SESAME SEEDS, MUSTARD, LUPIN.
COLOUR OF PRODUCT	pale brown

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)
	Per 100 g of product
	ENERGY kJ 2.334
	ENERGY kcal 559
	FAT g 34,00
	OF WHICH SATURATES g 6,20
	CARBOHYDRATE g 59,00
	OF WHICH SUGARS g 45,00
	PROTEIN g 4,30
	SALT g 0,25

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 (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food

Type of Packaging	5,5 kg tin; 2 per box. KIT SPECULOOS 14355: 1 5,5 kg tin speculoos variegate (14356) + 1 4,5 kg tin speculoos concentrate (14357).
Shelf life	36 months if kept in original undamaged packaging
Sample	200 g

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