

PRODUCT SPECIFICATION SHEET

CODE: 24087 **TYPE OF PRODUCT:** SAUCE

Name: TOPPING CARAMEL



PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Confectionery paste preparation for variegating gelato and pastry products.

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) caramel 67,0%(glucose syrup, caramel (sugar, water), water),
glucose syrup, water, sugar, flavourings, thickener (agar-agar).

MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS,
WALNUTS, PISTACHIO NUTS.

COLOUR OF PRODUCT pale brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
pH	3,6 +/- 0,5	ENERGY kJ	1.278
		ENERGY kcal	301
		FAT g	0,00
		OF WHICH SATURATES g	0,00
		CARBOHYDRATE g	75,00
		OF WHICH SUGARS g	66,00
		PROTEIN g	0,00
		SALT g	0,00

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 1831/2006 regulation and its subsequent updates- concerning contaminants in food

Type of Packaging 1 kg bottle; 6 per box

Shelf life 30 months if kept in original undamaged packaging

Sample 100 g

13882408701