

PRODUCT SPECIFICATION SHEET

CODE	18085 A	TYPE OF PRODUCT	PASTE	
NAME	PASTA FRUTTI DI BOSCO			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD	Semi-finished paste product for the preparation of artisanal gelato and for pastry products.
DOSAGE FOR USE	100g of product + 1 L of water + 300g of sugar + 50g Supergelmix or 65g of product + 1 Kg of fruit Base. We recommend adding 3/5 g of Softin.
HOW TO HANDLE	Handle the product using clean, dry utensils. Close properly 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, glucose syrup, frozen mixed berries (14%) (blackcurrant, blueberries, blackberries, raspberries), water, acidifier: citric acid, concentrated strawberry juice, natural flavourings, flavours, colours: anthocyanins, indigotine, thickeners: pectin.

May contain soybeans, milk, eggs, almonds , hazelnuts, walnuts and pistachio nuts.

COLOUR OF PRODUCT Dark red

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 30 %	ENERGY	KJ 1093,4	0	0
FATS	0 %		kcal 261,3	0	0
ASHES	Max 0,5 %	FAT	g 0	0	0
SOLUBILITY	Good in water or milk, excluding fruit pieces	of which saturates	g 0	0	0
		CARBOHYDRATE	g 62,2	0	0
pH	1,8+/-0,2	of which sugars	g 49	0	0
		PROTEIN	g 0,14	0	0
		SALT	g 0,1	0	0

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5000 cfu/g
MOULDS	< 100 cfu/g
YEASTS	< 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 products.

TYPE OF PACKAGING	3 Kg buckets; 2 per box
SHELF LIFE	30 months if kept in original, undamaged packaging.

SAMPLE

200 g

037700