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



## 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	0
FATS	0 %		kcal	261,3	0	0	0
ASHES	Max 0,5 %	FAT	g	0	0	0	0
	Good in water or	of which saturates	g	0	0	0	0
SOLUBILITY	milk, excluding fruit pieces	CARBOHYDRATE	g	62,2	0	0	0
рН	1,8+/-0,2	of which sugars	g	49	0	0	0
		PROTEIN	g	0,14	0	0	0
		SALT	g	0,1	0	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			

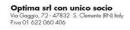
The product conforms to the EC 1881/2006 regulation and its subsequent updates-concerning contaminants in food products.

TYPE OF PACKAGING 3 Kg buckets; 2 per box

SHELF LIFE 30 months if kept in original, undamaged packaging.







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SAMPLE 200 g

037700



