

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: 14219A TYPE OF PRODUCT: VARIEGATE

Name: VARIEGATO MAMA QUE BUENA

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished paste product for variegating artisan gelato and for filling

semifreddi, dessert and cakes.

Hazelnut, cocoa and wafer flavoured paste.

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, palm), HAZELNUT paste, skimmed MILK powder, low-fat cocoa powder, wafer (soft WHEAT flour, vegetable oil

(coconut), emulsifier (SOYBEAN lecithin), salt, raising agent (sodium

bicarbonate)), cocoa powder, LACTOSE, emulsifier (SOYBEAN lecithin), MILK

proteins, flavourings.

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

PEANUTS, SESAME SEEDS, MUSTARD, LUPIN.

COLOUR OF PRODUCT

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)	
	Per 100 g of product	
	ENERGY kJ	2.312
	ENERGY kcal	555
	FAT g	35,00
	OF WHICH SATURATES g	4,80
	CARBOHYDRATE g	53,00
	OF WHICH SUGARS g	49,00
	PROTEIN g	5,50
	SALT g	0,12
MICROBIOLOGICAL CHARACTERISTICS		

	MICRODIOLOGICAL CHARACTERIS	
OTAL BACTERIAL LOAD	< 5,000 cfu/a	

 MOULDS
 < 5.000 cfu/g</td>

 YEAST
 < 100 cfu/g</td>

 ENTEROBACTERIA
 < 100 cfu/g</td>

 STAPHYLOCOCCUS AUREUS
 < 20 cfu/g</td>

 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 kg tin; 2 per box

Shelf life 24 months if kept in original undamaged packaging

Sample 200 g

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