

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	Brown

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

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 kg tin; 2 per box
Shelf life	24 months if kept in original undamaged packaging
Sample	200 g

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