

PRODUCT SPECIFICATION SHEET

CODE:	14046A	TYPE OF PRODUCT:	PASTE	
Name:	DOLCE LATTE CONCENTRATO			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished paste product for pastry products and for the preparation of artisanal gelato variegated with DOLCELATTE® CREMA MEC3 and enriched with GRANELLA MIX 2000 MEC3.
DOSAGE	20/30 g product + 1 kg white base.
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, sweetened condensed MILK 15,0%, glucose syrup, natural flavouring, colour (caramel (E150c)), water, flavourings, salt, modified starch. MAY CONTAIN: SOYBEAN, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
COLOUR OF PRODUCT	Dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
PH	4,4 +/- 0,4	ENERGY kJ	913
Solubility	Good in milk, prepared cold	ENERGY Kcal	215
		FAT g	1,40
		OF WHICH SATURATES g	0,90
		CARBOHYDRATE g	49,00
		OF WHICH SUGARS g	42,00
		PROTEIN g	1,20
		SALT g	3,00

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 (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food

Type of Packaging	3 kg bucket; 2 per box
Shelf life	24 months if kept in original undamaged packaging
Sample	100 g

27681404600