

PRODUCT SPECIFICATION SHEET

CODE: 06069 **TYPE OF PRODUCT:** PASTE

Name: SOFTIN



PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished paste product for using in the preparation of artisanal gelato and pastry products.
Ideal for increasing volume, silkiness and softness.

DOSAGE 3/5 g of product + 1 kg mix.

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 stabiliser (sorbitol syrup), emulsifier (E471), water, flavourings.
(according to Reg. (EU) 1169/2011)

COLOUR OF PRODUCT Semitransparent

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)	
	Per 100 g of product	
	ENERGY kJ	1.382
	ENERGY kcal	335
	FAT g	25,00
	OF WHICH SATURATES g	24,00
	CARBOHYDRATE g	45,00
	OF WHICH SUGARS g	0,00
	PROTEIN g	0,00
	SALT g	0,74

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD < 5.000 cfu/g
MOULDS < 100 cfu/g
YEAST < 100 cfu/g
ENTEROBACTERIA < 100 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, 5 kg bucket; 2 per box.
Shelf life 18 months if kept in original undamaged packaging
Sample 100 g

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