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NGREDIENTI 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

PRODUCT SPECIFICATION SHEET

CODE: 06069 **TYPE OF PRODUCT:**

SOFTIN Name:





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.

stabiliser (sorbitol syrup), emulsifier (E471), water, flavourings.

INGREDIENTS & ALLERGENS

(according to Reg. (EU)

COLOUR OF PRODUCT

1169/2011)

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	< 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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