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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 PATISSER

PRODUCT SPECIFICATION SHEET

CODE: 14143 TYPE OF PRODUCT: VARIEGATE

FIORDILAMPONE Name:



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

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

semifreddi and cakes in pastry making.

DOSAGE use the product exatcly 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, glucose syrup, water, frozen raspberry puree 10,0%, vegetable fibress (inulin), dehydrated raspberries 5,0%, acid (citric acid, malic acid), thickeners (agar-agar, pectin), flavourings, preservative (potassium sorbate), natural

flavouring, colour (anthocyanins).

MAY CONTAIN SOYBEAN, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS,

PISTACHIO NUTS.

COLOUR OF PRODUCT dark red

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
PH	2,9 ±0,2	ENERGY kJ	1.042
Humidity:	Max 31%	ENERGY Kcal	245
Fats:	0 %	FAT g	0,00
Ash:	Max 1 %	OF WHICH SATURATES g	0,00
		CARBOHYDRATE g	61,00
		OF WHICH SUGARS g	43,00
		PROTEIN g	0,00
		SALT g	0,02
	I	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 4 kg bucket; 2 per box

Shelf life 24 months if kept in original undamaged packaging

Sample 160 a

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