

PRODUCT SPECIFICATION SHEET

CODE:	14975	TYPE OF PRODUCT:	senza glutine gluten free
Name:	VARIEGATO POP CORN SALTY Caramel		

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished paste product with caramelized pop-corn and crunchy caramel crumble, for variegating artisan gelato and for filling semifreddos and cakes in pastry-making.
DOSAGE	as desired.
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 .
WARNING	May contains not popped corn kernels.
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	vegetable oils and fats (rapeseed, sunflower, palm), sugar, caramelized sugar 11,7%, caramel popcorn 10,0%(sugar, corn kernels, glucose syrup, BUTTER, salt, flavorings, syrup of caramelized sugar 0,1%, SOYBEAN lecithin), whole MILK powder, skimmed MILK powder, crunchy caramel grains 5,0%(caramel (sugar, glucose syrup, water, BUTTER, CREAM, salt), raising agents (sodium bicarbonate)), glucose syrup, maltodextrin, aromatic caramel preparation (sugar, glucose syrup, BUTTER, CREAM), emulsifier (SOYBEAN lecithin), natural flavouring. MAY CONTAIN: EGG, ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PISTACHIO NUTS, PEANUTS, SESAME SEEDS.
COLOUR OF PRODUCT	Caramel

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)	
	Per 100 g of product	
	ENERGY kJ	2.321
	ENERGY kcal	556
	FAT g	34,00
	OF WHICH SATURATES g	6,60
	CARBOHYDRATE g	58,00
	OF WHICH SUGARS g	49,00
	PROTEIN g	4,50
	SALT g	0,58

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 20.000 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

