

PRODUCT SPECIFICATION SHEET

CODE	18081A	TYPE OF PRODUCT	PASTE
NAME	PASTA MIRTILLO		
			
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.			
NAME OF FOOD	Semi-finished paste product for the preparation of artisanal gelato and for pastry products.		
DOSAGE FOR USE	100g of product + 1 L of water + 300g of sugar + 50g of Supergelmix or 65g of product + 1 Kg of fruit Base. We recommend adding 3/5 g of Softin.		
HOW TO HANDLE	Handle the product using clean, dry utensils. Close properly after use removing any possible residue of the product externally. Store in a cool, dry place. Do not expose to direct sunlight.		
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	Sugar, glucose syrup, frozen blueberries (15%), water, acidifier: citric acid, concentrated blueberry juice (6%), colours: caramel (E150c), anthocyanins, indigotine, flavourings, thickeners: pectin, tara gum. <u>May contain soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>		
COLOUR OF PRODUCT	Purple		
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	Per 100 g of gelato:
HUMIDITY	Max 30 %	ENERGY	KJ 1098,2
FAT	0 %	kcal	262,5
ASHES	Max 0,34 %	FAT	g 0
SOLUBILITY	Good prepared cold in water	of which saturates	g 0
pH	1,9+/-0,2	CARBOHYDRATE	g 60,6
		of which sugars	g 49,5
		PROTEIN	g 0,1
		SALT	g 0,016
			0 0 0
			0 0 0
			0 0 0
			0 0 0
			0 0 0
			0 0 0
			0 0 0
MICROBIOLOGICAL CHARACTERISTICS			
TOTAL BACTERIAL LOAD	< 5000 cfu/g		
MOULDS	< 100 cfu/g		
YEASTS	< 100 cfu/g		
ENTEROBACTERIA	< 100 cfu/g		
STAPHYLOCOCCUS AUREUS	< 20 cfu/g		
SALMONELLA	Absent in 25 g		
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>			
TYPE OF PACKAGING	3 Kg Bucket; 2 per box		
SHELF LIFE	30 months if kept in original, undamaged packaging.		
SAMPLE	200 g		

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"This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients on the label concerns the customer using the product itself".