

Optima Spa con unico socio Company subject to management and coordination of Cone Investments UK Ltd.

Via Gaggio, 72 - 47832 S. Clemente (RN) Italy VAT 01622060406

Tel. +39 0541 859411 Fax +39 0541 859412 email: mec3@mec3.it www.mec3.com



and ideas for Italian gelato and pastry making • rohstoffe für Italienisches speiseeis und konditorei • produits pour glace artisanale e'

PRODUCT SPECIFICATION SHEET

CODE: 02823 **TYPE OF PRODUCT:**

BASE ALBA 100 Name:



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished powder product without flavourings for the preparation of artisan

gelato.

DOSAGE 100 g product + 220 g sugar + 1 l milk.

Hot or cold preparation.

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)

vegetable fat (coconut), skimmed MILK powder, dried glucose syrup, maltodextrin, dextrose, MILK proteins, emulsifiers (E472b, E477), thickener (tara

gum), SOYBEAN flour, salt.

MAY CONTAIN: EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO

NUTRITION FACTS

NUTS.

COLOUR OF PRODUCT white CHEMICAL-PHYSICAL

CHARACTERISTICS		(average values)	
		Per 100 g of product	
		ENERGY kJ	2.091
		ENERGY kcal	500
		FAT g	26,00
		OF WHICH SATURATES g	24,00
		CARBOHYDRATE g	52,00
		OF WHICH SUGARS g	28,00
		PROTEIN g	13,00
		SALT g	1,30
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	2 kg bag; 8 per box		
Shelf life	24 months if kept in original undamaged packaging		
			18500282300



