

**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



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: 14338A **TYPE OF PRODUCT:** 

PASTA TIRAMISU` M.O. Name:



## PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished tiramisu flavoured paste product for the preparation of artisan

gelato and for pastry products.

**DOSAGE** 80 g product + 1 kg white base.

Handle the product using clean, dry utensils. **HOW TO HANDLE** 

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)

glucose syrup, sugar, water, EGG yolk powder, flavourings, colours (caramel

(E150c), turmeric), modified starch.

MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS,

WALNUTS, PISTACHIO NUTS.

COLOUR OF PRODUCT Dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS	_	NUTRITION FACTS (average values)	
	Per 100 g of product		
	ENERGY kJ	1.202	
	ENERGY kcal	284	
	FAT g	4,40	
	OF WHICH SATURATES g	1,60	
	CARBOHYDRATE g	55,00	
	OF WHICH SUGARS g	42,00	
	PROTEIN g	2,90	
	SALT g	0,40	
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		

29111433800



