

PRODUCT SPECIFICATION SHEET

CODE:	04097160	TYPE OF PRODUCT	 
Name:	PASSATA ORO UNICA MANGO ALPHONSO		

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semifinished product for bakery and pastry. Fruit content: 50%.
DOSAGE	at user's leisure.
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 .
ADVICE	For cakes and fillings before and after baking.
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	mango Alphonso puree 50%, glucose syrup, sugar, dextrose, thickeners (pectin, sodium alginate), acidity regulator (citric acid, tricalcium citrate, sodium citrate), safflower extract, natural flavouring, flavourings, preservative (potassium sorbate). MAY CONTAIN: SOYBEANS, MILK, EGG, WALNUTS, PISTACHIO NUTS.
COLOUR OF PRODUCT	Orange

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)
	Per 100 g of product
	ENERGY kJ 1161
	ENERGY kcal 273
	FAT g 0,17
	OF WHICH SATURATES g 0,00
	CARBOHYDRATE g 67,50
	OF WHICH SUGARS g 53,00
	PROTEIN g 0,43
	SALT g 0,15

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	bucket 6,5 kg; 2 buckets for carton.
Shelf life	36 months if kept in original undamaged packaging

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