

PRODUCT SPECIFICATION SHEET

CODE: 12092005 **TYPE OF PRODUCT:** FATTY PASTE



Name: PASTA PISTACCHIO CON PISTACCHIO PURO 100%

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished paste product for the preparation of artisan gelato and pastry products

DOSAGE 70/100 g product + 1 kg white base.

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 PISTACHIO paste 99,15%, salt, colour (E141).
(according to Reg. (EU) 1169/2011)

MAY CONTAIN: ALMONDS.

COLOUR OF PRODUCT Green. The colour of the product may vary according to the season of harvest.

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
Solubility	Good in milk	ENERGY kJ	2.470
		ENERGY kcal	596
		FAT g	48,00
		OF WHICH SATURATES g	5,70
		CARBOHYDRATE g	7,60
		OF WHICH SUGARS g	5,70
		PROTEIN g	29,00
		SALT g	0,53

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD < 20.000 cfu/g

MOULDS < 500 cfu/g

YEAST < 500 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 2,5 kg bucket; 2 per box

Shelf life 24 months if kept in original undamaged packaging

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