

Optima Spa con unico socio Company subject to management and coordination of Cone Investments UK Ltd. Via Gaggio, 72 - 47832 S. Clemente (RN) Italy

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



Name:       PINEAPPLE SUNSHINE SQUEEZE         PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE         NAME OF FOOD       Non-alcoholic fruit preparation for professional use. For the preparation of smoothies, cocktails, long drinks, frappe, granite. 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       After opening the bottle we recommend consuming the product preferably within 1 month.         INGREDIENTS & ALLERGENS (according to Reg. (EU))       sugar, frozen pineapple puree 23,1%, pineapple juice from concentrate 16,9%, dextrose, glucose syrup, flavourings, acid (drint caid), thickeners (tara gum, pectin), preservative (potassium sorbate), colour (turmeric). MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.         COLOUR OF PRODUCT       yellow         CHEMICAL-PHYSICAL       NUTRITION FACTS (average values)         ph       3 +/- 0.2       ENERGY KJ       1.046         Solubility       3 +/- 0.2       ENERGY Kal       246         FAT g       0,00       0F WHICH SATURATES g       0,00         OF WHICH SATURATES g       0,00       0,00       0F WHICH SATURATES g       0,00         MICROBIOLOGICAL CHARACTERISTICS       TOTAL BACTERIAL LOAD       4.5000 dru/g       0.00       0F WHICH SATURATES g       0,00         NULDS       < 100 clu/g		e Company 🛛 🖗		0, 7 2 - 47 832 S. Clemente (KIN) Italy 2060406	www.mec3.com	THO FOR A BETTER WORLD	
Name:       PINEAPPLE SUNSHINE SQUEEZE         PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE         NAME OF FOOD       Non-alcoholic fruit preparation for professional use. For the preparation of smoothies, cocktails, long drinks, frappe, granite. 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       After opening the bottle we recommend consuming the product preferably within 1 month.         INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)       sugar, frozen pineapple puree 23,1%, pineapple juice from concentrate 16,9%, dextrose, glucose syrup, flavourings, acid (print caid), thickeners (tara gum, pectin), preservative (potassium sorbate), colour (turmeric). MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.         COLOUR OF PRODUCT       yellow         CHEMICAL-PHYSICAL       NUTRITION FACTS (average values)         ph       3 +/- 0.2       ENERGY kJ       1.046         Solubility       good of milk or water, prepared cold       ENERGY Kcal       246         FAT g       0,00       0,00       00         OF WHICH SATURATES g       0,00       0,00       0,00       0,00         OF WHICH SATURATES g       0,00       0,00       0,00       0,00       0,00       0,00       0,00       0,00       0,00       0,00       0,00<							
Name:       PINEAPPLE SUNSHINE SQUEEZE         PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE         NAME OF FOOD       Non-alcoholic fruit preparation for professional use. For the preparation of smoothies, cocktails, long drinks, frappe, granite.         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       After opening the bottle we recommend consuming the product preferably within 1 month.         INGREDIENTS & ALLERGENS (according to Reg. (EU)       sugar, frozen pineapple puree 23,1%, pineapple juice from concentrate 16,9%, dextrose, glucose syrup, flavourings, acid (ctirc acid), thickners (tara gum, pectin), preservative (potassium sorbate), colour (turmeric). MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.         COLOUR OF PRODUCT       yellow         CHEMICAL-PHYSICAL       NUTRITION FACTS         CHEMICAL-PHYSICAL       Per 100 g of product         pH       3 +/- 0.2       ENERGY kcal         Solubility       good in milk or water, prepared cold       FAT g       0,00         OF WHICH SATURATES g       0,00       0,00       SALT g       0,00         OF WHICH SATURATES g       0,00       SALT g       0,01       SALT g       0,00         MOULDS       < 100 cfu/g       < 100 cfu/g       SALON	CODE:	21112		TYPE OF PRODUCT:	PASTE		
NAME OF FOOD       Non-alcoholic fruit preparation for professional use. For the preparation of smoothies, cocktails, long drinks, frappe, granite.         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       After opening the bottle we recommend consuming the product preferably within 1 month.         INGREDIENTS & ALLERGENS (according to Reg. (EU)       sugar, frozen pineapple purce 23,1%, pineapple juice from concentrate 16,9%, dextrose, glucose syrup, flavourings, acid (citric acid), thickeners (tara gum, pectin), preservative (potassium sorbate), colour (turmeric).         MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.       MUTRITION FACTS (average values)         CHEMICAL-PHYSICAL CHARACTERISTICS       NUTRITION FACTS (average values)         PH       3 +/- 0.2       ENERGY kcal       246         PH       3 +/- 0.2       ENERGY kcal       246         Solubility       good in milk or water, prepared cold       9,00       0,00         FAT g       0,00       0,00       0F WHICH SATURATES g       0,00         OF WHICH SUGARS g       55,00       9,00       55,00       9,00         SALT g       0,01       0f drug       1,046       1,04       1,04         ENERGOBACTERIAL LOAD       < 5.000 cfu/g	Name:			PINEAPPLE SUNSHINE	SQUEEZE		
For the preparation of smoothies, cocktails, long drinks, frappe, granite.         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       After opening the bottle we recommend consuming the product preferably within 1 month.         INGREDIENTS & ALLERGENS (according to Reg. (EU)       sugar, frozen pineapple puree 23,1%, pineapple juice from concentrate 16,9%, detrose, glucose syrup, flavourings, acid (citric acid), thickeners (tara gum, pectin), preservative (potassium sorbate), colour (turmeric).         MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.       MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.         COLOUR OF PRODUCT       yellow       VERRGY kJ       1.046         Solubility       good in milk or water, prepared cold       FAT g       0,00         FAT g       0,00       0F WHICH SATURATES g       0,00         OF WHICH SUGARS g       55,00       PROTEIN g       0,01         MICROBIOLOGICAL CHARACTERISTICS       MICROBIOLOGICAL CHARACTERISTICS       TOTAL BACTERIAL LOAD       < 5.000 cfu/g	PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE						
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 After opening the bottle we recommend consuming the product preferably within 1 month. Sugar, frozen pineapple puree 23,1%, pineapple juice from concentrate 16,9%, dektrose, glucose syrup, flavourings, acid (citric acid), thickeners (tara gum, pectin), preservative (potassium sorbate), colour (turmeric). MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS. VALNUTS, PISTACHIO NUTS. COLOUR OF PRODUCT yellow PH 3 +/- 0,2 Solubility good in milk or water, prepared cold FAT g 0,00 OF WHICH SATURATES g 0,00 OF WHICH SATURATES g 0,00 CARBOHYDRATE g 61,00 OF WHICH SATURATES g 0,00 CARBOHYDRATE g 0,01 WICROBIOLOGICAL CHARACTERISTICS TOTAL BACTERIAL LOAD < 5.000 cfu/g MOULDS < 100 cfu/g YEAST < 100 cfu/g SALT g 0,01 MICROBIOLOGICAL CHARACTERISTICS TOTAL BACTERIAL LOAD < 5.000 cfu/g SALT g 0,01 MICROBIOLOGICAL CHARACTERISTICS TOTAL BACTERIAL LOAD < 5.000 cfu/g SALT g 0,01 MICROBIOLOGICAL CHARACTERISTICS TOTAL BACTERIAL LOAD < 5.000 cfu/g SALT g 0,00 SALT g 0,00 SALT g 0,00 THE product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food Type of Packaging 1,3 kg bottle; 6 per box.							
I month. sugar, frozen pineapple puree 23,1%, pineapple juice from concentrate 16,9%, dextrose, glucose syrup, flavourings, acid (citric acid), thickeners (tara gum, pectin), preservative (potassium sorbate), colour (turmeric). MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS. yellow CHEMICAL-PHYSICAL PHYSICAL (average values) PH 3 +/- 0,2 PH 3 +/- 0,2 For 100 g of product PH 3 +/- 0,2 FAT g 0,00 OF WHICH SATURATES g 0,00 CARBOHYDRATE g 61,00 OF WHICH SUGARS g 55,00 PROTEIN g 0,00 SALT g 0,01 SALT S 0,00 SALT S 100 cfu/g STAPHYLOCOCCUS AUREUS < 20 cfu/g SALMONELLA Absent in 25 g The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food Type of Packaging 1,3 kg bottle; 6 per box.	Clos		Close exterr	se the packaging after use removing any possible residue of the product ernally.			
(according to Reg. (EU) the dextrose, gluciose syrup, flavourings, acid (citric acid), hickeners (tara gum, pectin), preservative (potassium sorbate), colour (turmeric). MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS. COLOUR OF PRODUCT yellow CHEMICAL-PHYSICAL CHARACTERISTICS Propered cold PH 3 +/- 0,2 Solubility good in milk or water, prepared cold PATE g 0,00 OF WHICH SATURATES g 0,00 CARBOHYDRATE g 0,00 OF WHICH SUGARS g 55,00 PROTEIN g 0,00 OF WHICH SUGARS g 55,00 PROTEIN g 0,00 SALT g 0,00 SALT g 0,00 SALT g 0,00 SALT g 0,00 SALT g 0,00 SALT g 0,01 TOTAL BACTERIAL LOAD < 5.000 cfu/g YEAST < 100 cfu/g STAPHYLOCOCCUS AUREUS < 20 cfu/g SALMONELLA Absent in 25 g The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food Type of Packaging 1,3 kg bottle; 6 per box.							
CHEMICAL-PHYSICAL CHARACTERISTICS       NUTRITION FACTS (average values)         pH       3 +/- 0,2       Per 100 g of product         Solubility       good in milk or water, prepared cold       ENERGY kJ       1.046         FAT g       0,00         OF WHICH SATURATES g       0,00         OF WHICH SATURATES g       0,00         CARBOHYDRATE g       61,00         OF WHICH SUGARS g       55,00         PROTEIN g       0,01         MICROBIOLOGICAL CHARACTERISTICS       0,01         TOTAL BACTERIAL LOAD       < 5.000 cfu/g	(according to Reg. (EU) dex 1169/2011) peo MA		dextro cectir MAY	extrose, glucose syrup, flavourings, acid (citric acid), thickeners (tara gum, ectin), preservative (potassium sorbate), colour (turmeric). IAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS,			
(average values)         Per 100 g of product         PPH       3 +/- 0,2       BREGY kJ       1.046         Solubility       good in milk or water, prepared cold       ENERGY kcal       246         FAT g       0,00       OF WHICH SATURATES g       0,00         OF WHICH SATURATES g       0,00       OF WHICH SUGARS g       55,00         PROTEIN g       0,01       Start g       0,00         MICROBIOLOGICAL CHARACTERISTICS         TOTAL BACTERIAL LOAD       < 5.000 cfu/g         MOULDS       < 100 cfu/g       < 100 cfu/g         YEAST       < 100 cfu/g       < 20 cfu/g         SALMONELLA       Absent in 25 g         The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food         Type of Packaging       1,3 kg bottle; 6 per box.	COLOUR OF PR	ODUCT	ellov	V			
pH       3 +/- 0,2       ENERGY kJ       1.046         Solubility       good in milk or water, prepared cold       ENERGY kcal       246         FAT g       0,00       0F WHICH SATURATES g       0,00         OF WHICH SATURATES g       0,00       0F WHICH SUGARS g       55,00         PROTEIN g       0,00       0,00       0,00         SALT g       0,01       0,00       0,00         SALT g       0,01       0,00       0,00         SALT g       0,01       0,01       0,00         SALT g       0,01       0,01       0,01         TOTAL BACTERIAL LOAD       < 5.000 cfu/g       0,01       0,01         MOULDS       < 100 cfu/g           YEAST       < 100 cfu/g           STAPHYLOCOCCUS AUREUS       < 20 cfu/g           SALMONELLA       Absent in 25 g            The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food           Type of Packaging       1,3 kg bottle; 6 per box.							
Solubilitygood in milk or water, prepared coldENERGY kcal246FAT g0,00OF WHICH SATURATES g0,00OF WHICH SATURATES g0,00CARBOHYDRATE g61,00OF WHICH SUGARS g55,00PROTEIN g0,00SALT g0,01MICROBIOLOGICAL CHARACTERISTICSTOTAL BACTERIAL LOAD< 5.000 cfu/gMOULDS< 100 cfu/gYEAST< 100 cfu/gSTAPHYLOCOCCUS AUREUS< 20 cfu/gSALMONELLAAbsent in 25 gThe product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in foodType of Packaging1,3 kg bottle; 6 per box.			Per 100 g of product				
water, prepared coldFAT g0,00OF WHICH SATURATES g0,00OF WHICH SATURATES g0,00CARBOHYDRATE g61,00OF WHICH SUGARS g55,00PROTEIN g0,00SALT g0,01MICROBIOLOGICAL CHARACTERISTICSTOTAL BACTERIAL LOAD< 5.000 cfu/gMOULDS< 100 cfu/gYEAST< 100 cfu/gENTEROBACTERIA< 100 cfu/gSTAPHYLOCOCCUS AUREUS< 20 cfu/gSALMONELLAAbsent in 25 gThe product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in foodType of Packaging1,3 kg bottle; 6 per box.	рН	3 +/- 0,2		ENERGY kJ		1.046	
OF WHICH SATURATES g0,00CARBOHYDRATE g61,00OF WHICH SUGARS g55,00PROTEIN g0,00SALT g0,01MICROBIOLOGICAL CHARACTERISTICSTOTAL BACTERIAL LOAD< 5.000 cfu/g	Solubility	water, prepared		ENERGY kcal		246	
CARBOHYDRATE g61,00OF WHICH SUGARS g55,00PROTEIN g0,00SALT g0,01MICROBIOLOGICAL CHARACTERISTICSTOTAL BACTERIAL LOAD< 5.000 cfu/gMOULDS< 100 cfu/gYEAST< 100 cfu/gENTEROBACTERIA< 100 cfu/gSTAPHYLOCOCCUS AUREUS< 20 cfu/gSALMONELLAAbsent in 25 gThe product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in foodType of Packaging1,3 kg bottle; 6 per box.				FAT g		0,00	
OF WHICH SUGARS g55,00PROTEIN g0,00SALT g0,01MICROBIOLOGICAL CHARACTERISTICSTOTAL BACTERIAL LOAD< 5.000 cfu/g				OF WHICH SATURATES g		0,00	
PROTEIN g0,00SALT g0,01MICROBIOLOGICAL CHARACTERISTICSTOTAL BACTERIAL LOAD< 5.000 cfu/gMOULDS< 100 cfu/gYEAST< 100 cfu/gENTEROBACTERIA< 100 cfu/gSTAPHYLOCOCCUS AUREUS< 20 cfu/gSALMONELLAAbsent in 25 gThe product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in foodType of Packaging1,3 kg bottle; 6 per box.				CARBOHYDRATE g	6	61,00	
SALT g       0,01         MICROBIOLOGICAL CHARACTERISTICS         TOTAL BACTERIAL LOAD       < 5.000 cfu/g				OF WHICH SUGARS g	Ę	55,00	
MICROBIOLOGICAL CHARACTERISTICS         TOTAL BACTERIAL LOAD       < 5.000 cfu/g				PROTEIN g		0,00	
TOTAL BACTERIAL LOAD< 5.000 cfu/gMOULDS< 100 cfu/gYEAST< 100 cfu/gENTEROBACTERIA< 100 cfu/gSTAPHYLOCOCCUS AUREUS< 20 cfu/gSALMONELLAAbsent in 25 gThe product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in foodType of Packaging1,3 kg bottle; 6 per box.				SALT g		0,01	
MOULDS< 100 cfu/g	MICROBIOLOGICAL CHARACTERISTICS						
YEAST< 100 cfu/g	TOTAL BACTERIAL LOAD < 5.0		5.00	0 cfu/g			
ENTEROBACTERIA       < 100 cfu/g			: 100	cfu/g			
STAPHYLOCOCCUS AUREUS       < 20 cfu/g         SALMONELLA       Absent in 25 g         The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food         Type of Packaging       1,3 kg bottle; 6 per box.				U U			
SALMONELLA       Absent in 25 g         The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food         Type of Packaging       1,3 kg bottle; 6 per box.				•			
The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food         Type of Packaging         1,3 kg bottle; 6 per box.			•				
contaminants in food       Type of Packaging     1,3 kg bottle; 6 per box.	SALMONELLA			•			
	The prod	uct conforms to th	ne EC		sequent updates- co	ncerning	
Shelf life 18 months if kept in original undamaged packaging	Type of Packagi	ng	1,3 kợ	g bottle; 6 per box.			
	Shelf life	· · · · · · · · · · · · · · · · · · ·	18 ma	onths if kept in original undamaged	packaging		

17802111201



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 in the label concerns the customer using the product itself.

