

## Optima Spa con unico socio

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INGREDIENTI 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 PATISSERIE

## PRODUCT SPECIFICATION SHEET

CODE: 21102 TYPE OF PRODUCT: PASTE

Name: STRAWBERRY DREAM SQUEEZE



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

**NAME OF FOOD**Non-alcoholic fruit based 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)

1169/2011)

sugar, frozen strawberry puree 40,8%, glucose syrup, concentrated strawberry juice 4,5%, maltodextrin, vegetable fibres (inulin), acid (citric acid), lyophilized strawberry seeds, flavourings, preservative (potassium sorbate), colour (allura

red AC\*), thickener (tara gum).

MAY CONTAIN: SOYBEAN, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS,

PISTACHIO NUTS.

\*"Allura red AC: may influence negatively children's activity and attention."

CHEMICAL PHYSICAL

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)		
			Per 100 g of product		
РН	2,9 +/- 0,2		ENERGY kJ	1.084	
Solubility	good in wat prepared co		ENERGY kcal	255	
			FAT g	0,00	
			OF WHICH SATURATES g	0,00	
			CARBOHYDRATE g	61,00	
			OF WHICH SUGARS g	53,00	
			PROTEIN g	0,00	
			SALT g	0,00	
		MICE	ROBIOLOGICAL CHARACTERISTICS		
TOTAL BACTER	IAL LOAD	< 5.00	00 cfu/g		
MOULDS		< 100 cfu/g			
YEAST		< 100	cfu/g		
ENTEROBACTERIA < 100		cfu/g			
STAPHYLOCOC	CUS AUREUS	< 20 c	:fu/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

Shelf life 18 months if kept in original undamaged packaging

Absent in 25 g

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**SALMONELLA** 

