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INGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • II CODE: 21		FOR ITALIAN GELATO AND PASTRY MAKING . ROHSTOFFE FÜR ITALIENISCHES SPEISER	ec3.com ⁷⁴ 0 _{708 A BETTER NOR⁶⁵}
CODE: 21	PROD	UCT SPECIFICATION SHEE	
	121	TYPE OF PRODUCT: PAS	STE senza glutine
Name:		GREEN APPLE DIVE SQUE	EEZE gluten free
PRODUCT	FOR PROF	ESSIONAL USE , NOT INTENDED FOR	
NAME OF FOOD	use.	Icoholic fruit based preparation with gree e preparation of smoothies, cocktails, lon	
DOSAGE			
		e dosed according to the desired application	
HOW TO HANDLE	Close extern	e the product using clean, dry utensils. the packaging after use removing any po nally. away from heat sources and do not expo	
ADVICE		•	-
INGREDIENTS & ALLERGEN (according to Reg. (EU) 1169/2011)	IS sugar, flavou colour MAY (After opening, store in the refrigerator and consume within 1 month. sugar, apple puree 20,0%, water, glucose syrup, acid (malic acid, citric acid), flavourings, thickeners (agar-agar, pectin), preservative (potassium sorbate), colours (turmeric, brilliant blue FCF), antioxidant (ascorbic acid). MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.	
COLOUR OF PRODUCT	light g		
CHEMICAL-PHYSICA	L	NUTRITION F	
CHARACTERISTICS		(average values)	
		Per 100 g of p	
pH 3 +/- 0,2		ENERGY kJ	1.065
		ENERGY kcal	251
		FAT g	0,10
		OF WHICH SATURATES g	0,00
		CARBOHYDRATE g	62,00
		OF WHICH SUGARS g	57,00
		PROTEIN g	0,00
		SALT g	0,03
		SALT g OBIOLOGICAL CHARACTERISTICS	0,03
TOTAL BACTERIAL LOAD	MICR		0,03
	MICR	OBIOLOGICAL CHARACTERISTICS	0,03
MOULDS	MICR < 5.00	OBIOLOGICAL CHARACTERISTICS 0 cfu/g cfu/g	0,03
MOULDS YEAST	MICR < 5.00 < 100	OBIOLOGICAL CHARACTERISTICS 0 cfu/g cfu/g cfu/g	0,03
MOULDS YEAST ENTEROBACTERIA	MICR < 5.00 < 100 < 100 < 100	COBIOLOGICAL CHARACTERISTICS 0 cfu/g cfu/g cfu/g cfu/g	0,03
TOTAL BACTERIAL LOAD MOULDS YEAST ENTEROBACTERIA STAPHYLOCOCCUS AUREU SALMONELLA	MICR < 5.00 < 100 < 100 < 100 JS < 20 ct	COBIOLOGICAL CHARACTERISTICS 0 cfu/g cfu/g cfu/g cfu/g	0,03
MOULDS YEAST ENTEROBACTERIA STAPHYLOCOCCUS AUREU SALMONELLA	MICR < 5.00 < 100 < 100 < 100 JS < 20 cf Absen	OBIOLOGICAL CHARACTERISTICS 0 cfu/g cfu/g cfu/g cfu/g fu/g	
MOULDS YEAST ENTEROBACTERIA STAPHYLOCOCCUS AUREU SALMONELLA	MICR < 5.00 < 100 < 100 < 100 JS < 20 cl Absen s to the (UE	COBIOLOGICAL CHARACTERISTICS 0 cfu/g cfu/g cfu/g cfu/g fu/g t in 25 g E) 2023/915 regulation and its subsequ	



