

Optima Spa con unico socio Company subject to management and coordination of Cone Investments UK Ltd.

Via Gaggio, 72 - 47832 S. Clemente (RN) Italy VAT 01622060406

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



NGREDIENTI 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 PATISSER

PRODUCT SPECIFICATION SHEET

CODE: 14094 **TYPE OF PRODUCT:**

PASTA BISCOTTINO Name:



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished biscuit flavoured paste product for the preparation of artisanal

gelato and pastry products.

DOSAGE 50 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

(according to Reg. (EU)

1169/2011)

glucose syrup, sweetened condensed MILK, pasteurized EGG yolk, sugar, water, flavourings, modified starch, salt, colour (paprika extract), natural

flavouring.

MAY CONTAIN: SOYBEANS, ALMONDS, HAZELNUTS, WALNUTS,

PISTACHIO NUTS.

COLOUR OF PRODUCT

Orange

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
рН	6+/-0,5	ENERGY kJ	1.250	
Solubility	good in milk or water, prepared cold	ENERGY kcal	299	
		FAT g	7,00	
		OF WHICH SATURATES g	2,80	
		CARBOHYDRATE g	54,20	
		OF WHICH SUGARS g	40,80	
		PROTEIN g	4,80	
		SALT g	1,10	
MICROBIOLOGICAL CHARACTERISTICS				
TOTAL BACTERIAL	LOAD < 5.00	0 cfu/g		
MOULDS	< 100	cfu/g		
YEAST	< 100	cfu/g		
ENTEROBACTERIA	< 100	cfu/g		
STAPHYLOCOCCUS	SAUREUS < 20 c	fu/g		
SALMONELLA	Abser	t in 25 g		
The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food				
Type of Packaging	4,5 kç	4,5 kg bucket; 2 per box		
Shelf life	24 m	24 months if kept in original undamaged packaging		
Sample	200 g			
			02571/09/01	

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