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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: 14302B **TYPE OF PRODUCT:**

PASTA TIRAMISU Name:



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished tiramisù flavoured paste product for the preparation of artisan

gelato and for pastry products.

DOSAGE 80 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)

sugar, EGG-flavoured wine (wine, sugar, alcohol, Marsala wine, colour (caramel (E150d)), EGG yolk powder, flavourings) (SULPHUR DIOXIDE), Marsala wine (SULPHUR DIOXIDE), glucose syrup, EGG yolk powder, water, alcohol,

flavourings, colour (caramel (E150c)), modified starch.

MAY CONTAIN: SOYBEANS, MILK, ALMONDS, HAZELNUTS, WALNUTS,

PISTACHIO NUTS.

Dark brown

COLOUR OF PRODUCT

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
pН	5 + / - 0,2	ENERGY kJ	1.229	
Solubility	Good in milk, prepared cold	ENERGY kcal	292	
Ash	Max 0,5 %	FAT g	3,90	
Fats	4 + / - 0,1	OF WHICH SATURATES g	1,40	
Humidity	Max 40 % +/-2	CARBOHYDRATE g	50,00	
Alcohol degree	13,6 % vol	OF WHICH SUGARS g	45,00	
		PROTEIN g	2,60	
		SALT g	0,40	
MICROBIOLOGICAL CHARACTERISTICS				
TOTAL BACTERIAL LOAD < 5.00		5.000 cfu/g	00 cfu/g	
MOULDS	<	100 cfu/g		
YEAST	<	100 cfu/g		
ENTEROBACTERIA	<	100 cfu/g		
STAPHYLOCOCCU	S AUREUS <	< 20 cfu/g		
SALMONELLA	Al	nt in 25 g		
The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food				
Type of Packaging	4	4,5 kg bucket; 2 per box		
Shelf life	3	36 months if kept in original undamaged packaging		
Sample	2	200 g		

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