

PRODUCT SPECIFICATION SHEET

CODE:	14302B	TYPE OF PRODUCT:	PASTE	
Name:	PASTA TIRAMISU`			

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.
COLOUR OF PRODUCT	Dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
pH	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	< 5.000 cfu/g
MOULDS	< 100 cfu/g
YEAST	< 100 cfu/g
ENTEROBACTERIA	< 100 cfu/g
STAPHYLOCOCCUS AUREUS	< 20 cfu/g
SALMONELLA	Absent 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 kg bucket; 2 per box
Shelf life	36 months if kept in original undamaged packaging
Sample	200 g

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