

PRODUCT SPECIFICATION SHEET

CODE:	14378	TYPE OF PRODUCT:	PASTE
Name:	VARIEGATO TIRAMISU`		

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Tiramisù flavoured semi-finished paste product for variegating artisan gelato and for filling semifreddi and cakes in pastry making. "Contains caffeine." Not recommended for children or during pregnancy. (Caffeine content: 103 mg of caffeine per 100 g of gelato respecting the indicated dosage).
DOSAGE	use the product exactly as it is
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, sugar, sponge cake (WHEAT flour, sugar, pasteurized EGG, water, emulsifier (E471), raising agents (E450i, E500ii), humectant (E422), salt, preservative (E202), flavourings), water, Marsala wine (SULPHUR DIOXIDE), pasteurized EGG yolk, soluble coffee, low-fat cocoa powder, flavourings (EGG), thickeners (agar-agar, pectin). MAY CONTAIN: SOYBEANS, MILK, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS, MUSTARD, LUPIN.
COLOUR OF PRODUCT	Brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
pH	6,5 +/- 0,3	ENERGY kJ	1.139
Solubility	as it is	ENERGY kcal	269
		FAT g	1,50
		OF WHICH SATURATES g	0,50
		CARBOHYDRATE g	59,00
		OF WHICH SUGARS g	41,00
		PROTEIN g	2,60
		SALT g	0,19

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	24 months if kept in original undamaged packaging
Sample	200 g

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