

PRODUCT SPECIFICATION SHEET

CODE:	14047	TYPE OF PRODUCT:	
Name:		VARIEGATE DOLCELATTE CREMA	

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Spreadable cream to be used in pastry for filling, covering and decorating cakes. Ideal for variegating artisanal gelato prepared with MEC3 DOLCELATTE CONCENTRATE enriched with MEC3 GRANELLA MIX 2000.
DOSAGE	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 .
ADVICE	ONCE THE TIN HAS BEEN OPENED, KEEP REFRIGERATED.
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	whole MILK* 61%, sugar, skimmed MILK powder 8,4%, glucose syrup.*ORIGIN: FRANCE.
COLOUR OF PRODUCT	Brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
pH	5,9 +/- 0,3	ENERGY kJ	1.234
Solubility	use the product exactly as it is	ENERGY kcal	291
		FAT g	3,60
		OF WHICH SATURATES g	2,00
		CARBOHYDRATE g	57,00
		OF WHICH SUGARS g	51,00
		PROTEIN g	7,70
		SALT g	0,35

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 10.000 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	3 kg tin; 2 per box
Shelf life	18 months if kept in original undamaged packaging
Sample	250 g

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