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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

## PRODUCT SPECIFICATION SHEET

CODE: 14035A **TYPE OF PRODUCT:** 

**PASTA MENTA** Name:



## PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

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

and for 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)

dried glucose syrup, sugar, water, natural flavouring, modified starch, natural

mint flavouring, colour (brilliant blue FCF).

MAY CONTAIN SOYBEAN, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS,

PISTACHIO NUTS.

**COLOUR OF PRODUCT** 

green

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)		
		Per 100 g of product			
PH	5,8 + / - 0,2		ENERGY kJ	1.190	
Solubility	good in milk water, prepa cold		ENERGY Kcal	280	
			FAT g	0,00	
			OF WHICH SATURATES g	0,00	
			CARBOHYDRATE g	70,00	
			OF WHICH SUGARS g	43,00	
			PROTEIN g	0,00	
			SALT g	0,03	
		MICF	ROBIOLOGICAL CHARACTERISTICS		
TOTAL BACTERIAL LOAD < 5.000			0 cfu/g		
MOULDS < 100		cfu/g			
<b>YEAST</b> < 100		cfu/g			
ENTEROBACTERIA < 100		cfu/g			
STAPHYLOCO	CCUS AUREUS	< 20 c	fu/g		
SALMONELLA		Absen	t in 25 g		
The pro	duct conforms to	the (UI	E) 2023/915 regulation and its subseque contaminants in food	uent updates- concerning	
Type of Packaç	ging	3 kg k	3 kg bucket; 2 per box		
Shelf life		36 m	36 months if kept in original undamaged packaging		
Sample 200 g					
				14181403500	



