

Optima Spa con unico socio Company subject to management and coordination of Cone Investments UK Ltd.

Via Gaggio, 72 - 47832 S. Clemente (RN) Italy VAT 01622060406

Tel. +39 0541 859411 Fax +39 0541 859412 email: mec3@mec3.it www.mec3.com



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: 14031A **TYPE OF PRODUCT:**

PASTA PISTACCHIO FINE Name:



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished paste product for the preparation of artisan gelato and 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)

sugar, ALMOND paste, vegetable fat (palm), PISTACHIO paste 10,2%,

vegetable oils (rapeseed, sunflower), flavourings, salt, colours (E141, turmeric),

emulsifier (SOYBEAN lecithin).

MAY CONTAIN: MILK, EGG, HAZELNUTS, WALNUTS, CASHEWS, PEANUTS,

SESAME SEEDS.

COLOUR OF PRODUCT

1169/2011)

light green

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
		ENERGY kJ	2.408
		ENERGY kcal	580
		FAT g	42,00
		OF WHICH SATURATES g	11,00
		CARBOHYDRATE g	37,00
		OF WHICH SUGARS g	36,00
		PROTEIN g	9,00
		SALT g	0,80
MICROBIOLOGICAL CHARACTERISTICS			
TOTAL BACTERIAL LOAD	< 5.000 cfu/g		
MOULDS	< 200 cfu/g		
YEAST	< 200 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 kg bucket; 2 per box		
Shelf life	36 months if kept in original undamaged packaging		
Sample	200 g		

083214031A00



