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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 E'

PRODUCT SPECIFICATION SHEET

CODE: 14024A **TYPE OF PRODUCT:**

PASTA TORRONE Name:



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

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

gelato and for pastry products.

DOSAGE 70 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)

nougat grains with HAZELNUTS 40,0%(HAZELNUTS 30%, honey, sugar, glucose syrup, wafer (potato starch, water, olive oil), food gelatin, flavourings), vegetable oils (rapeseed, sunflower), sugar, HAZELNUT paste, flavourings.

MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, WALNUTS, CASHEWS,

PISTACHIO NUTS.

COLOUR OF PRODUCT	ivory	white	
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
		ENERGY kJ	2.299
		ENERGY kcal	553
		FAT g	39,00
		OF WHICH SATURATES g	3,10
		CARBOHYDRATE g	45,00
		OF WHICH SUGARS g	42,00
		PROTEIN g	3,50
		SALT g	0,04
	MICF	ROBIOLOGICAL 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		

The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning
contaminants in food

Type of Packaging 4 kg tin; 2 per box

Shelf life 24 months if kept in original undamaged packaging

Absent in 25 g

200 g Sample

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SALMONELLA

