

PRODUCT SPECIFICATION SHEET

CODE:	18098A	TYPE OF PRODUCT:	PASTE	
Name:	PASTA ANGIURIA			

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	100 g product + 1 l water + 300 g sugar + 50 g Supergelmix or 65 g product + 1 kg fruit base. We recommend adding 3/5 g of Softin.
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, water, concentrated juice of watermelon 6,0%, acid (malic acid), flavourings, colours (anthocyanins, annatto norbixin, carotenes), thickener (pectin). MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
COLOUR OF PRODUCT	dark red

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)		
	Per 100 g of product		
pH	2,9 +/- 0,5	ENERGY kJ	1.140
Solubility	Good in water, prepared cold	ENERGY kcal	268
		FAT g	0,00
		OF WHICH SATURATES g	0,00
		CARBOHYDRATE g	67,00
		OF WHICH SUGARS g	52,00
		PROTEIN g	0,00
		SALT g	0,03

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	3 kg bucket; 2 per box
Shelf life	24 months if kept in original undamaged packaging
Sample	200 g

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