

**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 PATISSER

## PRODUCT SPECIFICATION SHEET

CODE: 18054A **TYPE OF PRODUCT:** 

**PASTA MANGO** Name:



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

NAME OF FOOD Semi-finished paste product for the preparation of artisanal 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 di 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)

dried glucose syrup, sugar, water, concentrated mango juice 8,0%, acid (citric acid, malic acid), frozen mango Alphonso puree 4,0%, flavourings, colours

(turmeric, paprika extract), natural flavouring, thickener (pectin).

MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS,

WALNUTS, PISTACHIO NUTS.

**COLOUR OF PRODUCT** yellow orange

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
		ENERGY kJ	1.104
		ENERGY kcal	260
		FAT g	0,00
		OF WHICH SATURATES g	0,00
		CARBOHYDRATE g	64,00
		OF WHICH SUGARS g	49,00
		PROTEIN g	0,00
		SALT g	0,02
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		

11381805400



