

Optima Spa con unico socio Company subject to management and coordination of Cone Investments UK Ltd. Via Gaggio, 72 - 47.832 S. Clemente (RN) Italy VAT 01622060406

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



PRODUCT SPECIFICATION SHEET									
CODE	18057A	TYPE OF PRODUCT	PASTE	senza					
NAME		PASTA ANANAS		PRGAN OK gluten free					
	PROD	DUCT FOR PROFESSIONAL USE , NOT INTE	NDED 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 Base. We recommend adding 3/5 g of Softin.	+ 50g Supergelmix o	r 65 g product + 1Kg Fruit					
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)		Sugar, frozen pineapple (34, 3%), concentrated juice of pineapple (10, 3%), glucose syrup acidifier: citric acid, water, flavourings, thickener: pectin, colour: turmeric.							
		<u>May contain soybeans, milk, eggs, almo</u>	nds, hazelnuts, waln	uts and pistachio nuts.					

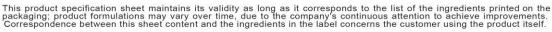
COLOUR OF PRODUCT

Gelato

Yellow.

CHEMICAL-PHYSICAL										
CHARACTERISTICS		NUTRITION FACTS (average values)								
			Per 100 g of proc		of product	Per 100g of gelato:				
HUMIDITY	max 30	%	ENERGY	KJ	1145, 9	0	0	0		
FAT	0	%		Kcal	273, 9	0	0	0		
ASHES	max 0, 2	%	FATS	g	0	0	0	0		
			of which saturates	g	0	0	0	0		
SOLUBILITY	pieces of fruit. C preparation.	old	CARBOHYDRATE	g	63, 3	0	0	0		
РН	2 +/-(), 5	of which sugars	g	57, 4	0	0	0		
			PROTEIN	g	0, 4	0	0	0		
			SALT	g	0, 01	0	0	0		
MICROBIOLOGICAL CHARACTERISTICS										
TOTAL BACTERIAL LOAD			< 5000 cfu/g							
MOULDS		< 100 cfu/g								
YEASTS		< 100 cfu/g								
ENTEROBACTERIA		< 100 cfu/g								
STAPHYLOCOCCUS AUREUS		< 20 cfu/g								
SALMONELLA		Absent in 25 g								
The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food										







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



 INDERCEDIENT 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 PATISSERIE

 TYPE OF PACKAGING
 3 Kg Bucket ; 2 per Box.

 SHELF LIFE
 24 months if kept in original undamaged packaging.

 SAMPLE
 200 g

026800



