



PRODUCT SPECIFICATION SHEET

CODE	24013	TYPE OF PRODUCT	TOPPING		
NAME	TOPPING AMARENA				

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD	Confectionery paste preparation for variegating gelato and pastry products .
DOSAGE	Use the product exactly as it is .
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, glucose syrup, water, concentrated juice of sour black cherry (4%), acidifier: citric acid, flavourings, thickeners: agar-agar, pectin, colours: caramel (E150c), anthocyanins, spirulina extract. <u>May contain soybeans, milk, eggs, almonds , hazelnuts, walnuts and pistachio nuts.</u>
COLOUR OF PRODUCT	Purple /fuchsia

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)					
		Per 100 g of product			Per 100 g of gelato:		
HUMIDITY	Max 30 %	ENERGY	KJ	1178	0	0	0
FATS	0 %		Kcal	277	0	0	0
ASHES	Max 0, 2 %	FATS	g	0	0	0	0
		of which saturates	g	0	0	0	0
		CARBOHYDRATE	g	69	0	0	0
PH	2, 5+/- 0, 2	of which sugars	g	54	0	0	0
		PROTEIN	g	0	0	0	0
		SALT	g	0, 03	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

TYPE OF PACKAGING	1 Kg Plastic Bottle ; No. 6 per Box.
SHELF LIFE	30 months if kept in original undamaged packaging.
SAMPLE	100 g

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This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients in the label concerns the customer using the product itself.

