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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

PRODUCT SPECIFICATION SHEET

CODE: 14973 **TYPE OF PRODUCT:**

PASTA GUSTO POP-CORN Name:





NAME OF FOOD Semi-finished paste product with pop corn flavour for the preparation of artisan

gelato and pastry products.

DOSAGE 50 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)

sugar, glucose syrup, water, modified starch, salt, natural flavouring, flavourings.

MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.

COLOUR OF PRODUCT pale yellow

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
		ENERGY kJ	1.197
		ENERGY kcal	282
		FAT g	0,00
		OF WHICH SATURATES g	0,00
		CARBOHYDRATE g	69,00
		OF WHICH SUGARS g	53,00
		PROTEIN g	0,00
		SALT g	2,00
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		

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