

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

PRODUCT SPECIFICATION SHEET

CODE: 14552 **TYPE OF PRODUCT:**

Name: **PASTA PISTACCHIO 100% CALIFORNIA**





PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished product in pistachio paste for the preparation of artisanal gelato

and pastry products.

DOSAGE 80/120 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)

California PISTACHIO paste 99,8%, colour (E141).

MAY CONTAIN: ALMONDS.

COLOUR OF PRODUCT Green. The colour of the product may vary according to the season of harvest.

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
1	lood in milk, repared cold	ENERGY kJ	2.470	
		ENERGY kcal	596	
		FAT g	48,00	
		OF WHICH SATURATES g	5,70	
		CARBOHYDRATE g	7,60	
		OF WHICH SUGARS g	5,70	
		PROTEIN g	29,00	
		SALT g	0,00	
MICROBIOLOGICAL CHARACTERISTICS				
TOTAL BACTERIAL LO	AL LOAD < 20.000 cfu/g			
MOULDS	< 500	< 500 cfu/g		
YEAST	< 500	cfu/g		
ENTEROBACTERIA < 500		cfu/g		
STAPHYLOCOCCUS A	AUREUS < 20 c	< 20 cfu/g		
SALMONELLA	Absen	t in 25 g		
The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food				
Type of Packaging	4 kg k	4 kg bucket; 2 per box		
Shelf life	18 mg	18 months if kept in original undamaged packaging		
Sample	ample 100 g			

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