

PRODUCT SPECIFICATION SHEET

CODE:	14552	TYPE OF PRODUCT:	PASTE		
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	
Solubility	Good in milk, prepared 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 LOAD	< 20.000 cfu/g
MOULDS	< 500 cfu/g
YEAST	< 500 cfu/g
ENTEROBACTERIA	< 500 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	4 kg bucket; 2 per box
Shelf life	18 months if kept in original undamaged packaging
Sample	100 g

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