


PRODUCT SPECIFICATION SHEET

CODE:	14031A	TYPE OF PRODUCT:	PASTE	
Name:	PASTA PISTACCHIO FINE			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished paste product 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, ALMOND paste, vegetable fat (palm), PISTACHIO paste 10,2%, vegetable oils (rapeseed, sunflower), flavourings, salt, colours (E141, turmeric), emulsifier (SOYBEAN lecithin). MAY CONTAIN: MILK, EGG, HAZELNUTS, WALNUTS, CASHEWS, PEANUTS, SESAME SEEDS.
COLOUR OF PRODUCT	light green

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)	
	Per 100 g of product	
	ENERGY kJ	2.408
	ENERGY kcal	580
	FAT g	42,00
	OF WHICH SATURATES g	11,00
	CARBOHYDRATE g	37,00
	OF WHICH SUGARS g	36,00
	PROTEIN g	9,00
	SALT g	0,80

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5.000 cfu/g
MOULDS	< 200 cfu/g
YEAST	< 200 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	4 kg bucket; 2 per box
Shelf life	36 months if kept in original undamaged packaging
Sample	200 g

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