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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 E'

## PRODUCT SPECIFICATION SHEET

CODE: 18058A **TYPE OF PRODUCT:** 

**PASTA MELONE 'NEW'** Name:



## PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished paste product for the preparation of artisanal gelato and pastry

products.

**DOSAGE** 100 g product + 1 l water + 300 g sugar + 50 g Supergelmix or 65 g product +1

kg fruit base.

We recommend adding 3/5 g di Softin.

**HOW TO HANDLE** Handle the product using clean, dry utensils.

200 g

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, frozen melon 18,0%, water, flavourings, acid (citric acid),

NUTRITION FACTS

thickener (pectin), natural flavouring, salt, colour (carotenes).

MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS,

WALNUTS, PISTACHIO NUTS.

**COLOUR OF PRODUCT** red-orange

CHEMICAL -PHYSICAL

CHARACTERISTICS		(average values)		
		Per 100 g of product		
pН	2,5 +/- 0,2	ENERGY kJ	1.154	
Solubility	good in milk or water, prepared cold	ENERGY kcal	272	
		FAT g	0,10	
		OF WHICH SATURATES g	0,00	
		CARBOHYDRATE g	66,00	
		OF WHICH SUGARS g	56,00	
		PROTEIN g	0,00	
		SALT g	0,31	
MICROBIOLOGICAL CHARACTERISTICS				
TOTAL BACTERIAL	<b>LOAD</b> < 5.00	00 cfu/g		
MOULDS	< 100	cfu/g		
<b>YEAST</b> < 100		cfu/g		
ENTEROBACTERIA < 100		cfu/g		
STAPHYLOCOCCUS AUREUS < 20 cf		:fu/g		
SALMONELLA	Abser	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 l	3 kg bucket; 2 per box.		
Shelf life	30 m	30 months if kept in original undamaged packaging		

18691805800



Sample

