


PRODUCT SPECIFICATION SHEET

CODE:	14143	TYPE OF PRODUCT:	
Name:		VARIEGATE FIORDILAMPONE	

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished paste product for variegating artisanal gelato and for filling semifreddi and cakes in pastry making.
DOSAGE	use the product exactly as it is
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, frozen raspberry puree 10,0%, vegetable fibress (inulin), dehydrated raspberries 5,0%, acid (citric acid, malic acid), thickeners (agar-agar, pectin), flavourings, preservative (potassium sorbate), natural flavouring, colour (anthocyanins). MAY CONTAIN SOYBEAN, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
COLOUR OF PRODUCT	dark red

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
PH	2,9 ±0,2	ENERGY kJ	1.042
Humidity:	Max 31%	ENERGY Kcal	245
Fats:	0 %	FAT g	0,00
Ash:	Max 1 %	OF WHICH SATURATES g	0,00
		CARBOHYDRATE g	61,00
		OF WHICH SUGARS g	43,00
		PROTEIN g	0,00
		SALT g	0,02

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	4 kg bucket; 2 per box
Shelf life	24 months if kept in original undamaged packaging
Sample	160 g

03961414300