

PRODUCT SPECIFICATION SHEET

CODE: 12090011A **TYPE OF PRODUCT:** POWDER

Name: IL CACAO AMARO 20/22
GELATERIA



PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Cocoa powder. cocoa powder 20/22 for the preparation of artisan gelato and pastry products.
DOSAGE	60/80 g prodotto + 1 kg miscela.
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)	cocoa powder 99,9%, natural flavouring. MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
COLOUR OF PRODUCT	Brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
Solubility	Good in water or milk.	ENERGY kJ	1.528
		ENERGY kcal	369
		FAT g	21,00
		OF WHICH SATURATES g	13,00
		CARBOHYDRATE g	11,00
		OF WHICH SUGARS g	1,00
		PROTEIN g	20,00
		SALT g	0,05

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5.000 cfu/g
MOULDS	< 100 cfu/g
YEAST	< 100 cfu/g
ENTEROBACTERIA	< 100 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	Buste da 1 Kg, 6 per cartone.
Shelf life	24 months if kept in original undamaged packaging

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