

## Optima Spa con unico socio

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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 ET PATISSERIS

## PRODUCT SPECIFICATION SHEET

CODE: 21114 TYPE OF PRODUCT: PASTE

Name: WATERMELON WAVE SQUEEZE



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

**NAME OF FOOD** Non-alcoholic fruit preparation for professional use.

For the preparation of smoothies, cocktails, long drinks, frappe, granite.

**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 .

ADVICE After opening the bottle we recommend consuming the product preferably within

1 month.

INGREDIENTS & ALLERGENS

(according to Reg. (EU)

1169/2011)

juice of watermelon from concentrate 36,3%, sugar, glucose syrup, dextrose, flavourings, acid (malic acid), thickener (tara gum), preservative (potassium

sorbate), colours (anthocyanins, carotenes).

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

WALNUTS, PISTACHIO NUTS.

COLOUR OF PRODUCT

intense red

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
рН	3,5 +/- 0,5	ENERGY kJ	1.037
Solubility	good in milk or water, prepared cold	ENERGY kcal	244
		FAT g	0,00
		OF WHICH SATURATES g	0,00
		CARBOHYDRATE g	61,00
		OF WHICH SUGARS g	54,00
		PROTEIN g	0,00
		SALT g	0,03
MICROBIOLOGICAL CHARACTERISTICS			
TOTAL BACTERIAL	<b>LOAD</b> < 5.00	00 cfu/g	
MOULDS	< 100	cfu/g	
YEAST	< 100	cfu/g	
ENTEROBACTERIA	< 100	cfu/g	
STAPHYLOCOCCUS	SAUREUS < 20 c	:fu/g	
SALMONELLA	Abser	nt in 25 g	
The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food			
Type of Packaging	1 l bo	ottle (1,3 kg); 6 per box.	
Shelf life	18 m	onths if kept in original undamaged packaging	
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