

## 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 speiseels und konditorei • produits pour glace artisanale et

## PRODUCT SPECIFICATION SHEET

CODE: 21111 **TYPE OF PRODUCT:** 

**GREEN MELON BREEZE SQUEEZE** Name:



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

NAME OF FOOD Non-alcoholic fruit based 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)

frozen green melon puree 45,1%, sugar, glucose syrup, maltodextrin, vegetable fibers (inulin), acid (malic acid, citric acid), flavourings, natural flavouring, preservative (potassium sorbate), colour (E141ii), thickener (tara gum).

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

WALNUTS, PISTACHIO NUTS.

COLOUR OF PRODUCT	green			
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
		ENERGY kJ	1.037	
		ENERGY kcal	245	
		FAT g	0,10	
		OF WHICH SATURATES g	0,00	
		CARBOHYDRATE g	59,00	
		OF WHICH SUGARS g	51,00	
		PROTEIN g	0,00	
		SALT g	0,04	
MICROBIOLOGICAL CHARACTERISTICS				
TOTAL BACTERIAL LOAD < 5 000 cfu/g				

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 pro	duct conforms to the (UE)	2023/915 regulation and	d its subsequent updates- concerning
		contaminants in foo	d

Type of Packaging 1 I bottle (1,3 kg); 6 per box

Shelf life 18 months if kept in original undamaged packaging

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