

Optima Spa con unico socio

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INGREDIENTI 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 PATISSERIE

PRODUCT SPECIFICATION SHEET

CODE: 21100 TYPE OF PRODUCT: PASTE

Name: MANGO ALPHONSO GLORY SQUEEZE



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOODNon-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 mango Alphonso puree 50,9%, sugar, dried glucose syrup, concentrated mango juice, vegetable fibres (inulin), maltodextrin, natural flavouring, acid (citric acid, malic acid), flavourings, colour (paprika extract), preservative (potassium sorbate), thickener (tara gum).

MAY CONTAIN: SOYBEAN, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS,

PISTACHIO NUTS.

COLOUR OF PRODUCT Orange

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
PH	3,61 +/- 0,1	ENERGY kJ	1.120	
Solubility	Good prepared cold in milk or water shaking energically.	ENERGY kcal	264	
		FAT g	0,00	
		OF WHICH SATURATES g	0,00	
		CARBOHYDRATE g	64,00	
		OF WHICH SUGARS g	50,00	
		PROTEIN g	0,60	
		SALT g	0,00	
	MIC	CROBIOLOGICAL CHARACTERISTICS		
TOTAL BACTE	RIAL LOAD < 5 (000 cfu/a		

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 EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food

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

Shelf life 18 months if kept in original undamaged packaging

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