

## PRODUCT SPECIFICATION SHEET

<b>CODE:</b>	<b>21116</b>	<b>TYPE OF PRODUCT:</b>	<b>PASTE</b>	
<b>Name:</b>	<b>RASPBERRIES TEMPTATION SQUEEZE</b>			

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

<b>NAME OF FOOD</b>	Non-alcoholic fruit based preparation for professional use. For the preparation of smoothies, cocktails, long drinks, frappe, granite.
<b>HOW TO HANDLE</b>	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 .
<b>ADVICE</b>	After opening the bottle we recommend consuming the product preferably within 1 month.
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	sugar, frozen raspberry puree 35,5%, glucose syrup, maltodextrin, vegetable fibers, acid (citric acid, malic acid), flavourings, colour (anthocyanins), preservative (potassium sorbate), natural flavouring, thickener (tara gum). MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
<b>COLOUR OF PRODUCT</b>	purple/fuchsia

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
<b>pH</b>	3	<b>ENERGY kJ</b>	1.154
<b>Solubility</b>	Good in water, shaking energetically	<b>ENERGY kcal</b>	272
		<b>FAT g</b>	0,20
		<b>OF WHICH SATURATES g</b>	0,00
		<b>CARBOHYDRATE g</b>	65,00
		<b>OF WHICH SUGARS g</b>	58,00
		<b>PROTEIN g</b>	0,00
		<b>SALT g</b>	0,00

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 5.000 cfu/g
<b>MOULDS</b>	< 100 cfu/g
<b>YEAST</b>	< 100 cfu/g
<b>ENTEROBACTERIA</b>	< 100 cfu/g
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g
<b>SALMONELLA</b>	Absent in 25 g

The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food

<b>Type of Packaging</b>	1 l bottle (1,3 kg); 6 per box
<b>Shelf life</b>	18 months if kept in original undamaged packaging

16812111601