

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

PRODUCT SPECIFICATION SHEET

CODE: 21117A **TYPE OF PRODUCT:**

YUZU DESIRE SQUEEZE Name:



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)

sugar, orange juice from concentrate, glucose syrup, water, acid (citric acid, malic acid), frozen yuzu puree 1,0%, natural fruit flavouring, natural flavouring, thickener (guar gum), preservative (potassium sorbate), tangerine natural

flavouring, colour (carotenes).

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

WALNUTS, PISTACHIO NUTS.

COLOUR OF PRODUCT

pale yellow

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)		
			Per 100 g of product		
pН	2 +/- 0,2		ENERGY kJ	1.067	
Solubility	olubility Good in water prepared color		ENERGY kcal	251	
			FAT g	0,00	
			OF WHICH SATURATES g	0,00	
			CARBOHYDRATE g	61,00	
			OF WHICH SUGARS g	55,00	
			PROTEIN g	0,00	
			SALT g	0,00	
		MICF	ROBIOLOGICAL CHARACTERISTICS		
TOTAL BACTERIAL LOAD		< 5.00	< 5.000 cfu/g		
MOULDS		< 100 cfu/g			
YEAST		< 100 cfu/g			
ENTEROBACTERIA		< 100 cfu/g			
STAPHYLOCOCCUS AUREUS		< 20 cfu/g			
SALMONELLA Abser		Abser	nt in 25 g		
The prod	uct conforms to	the (U	E) 2023/915 regulation and its subseque contaminants in food	ent updates- concerning	
Type of Packagi	ng	1l bo	ttle (1,3kg), 6 per box		
Shelf life 18 mg		onths if kept in original undamaged packaging			
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