



INGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • PRODUCT FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSERI

PRODUCT SPECIFICATION SHEET

CODE **TYPE OF PRODUCT** 18031 A **PASTE**

PASTA FRAGOLA L **NAME**



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished paste product for the preparation of artisanal gelato and for pastry

products.

Red

DOSAGE FOR USE 100g of product + 230/250g sugar + 50g of Supergelmix + 1L milk

HOW TO HANDLE Handle the product using clean, dry utensils and close properly after use removing

any possible residue of the product externally.

Store away from heat sources and do not expose to direct sunlight.

INGREDIENTS & ALLERGENS

(according to Reg. (EU)

1169/2011)

Sugar, frozen strawberries (20%), glucose syrup, water, acidifier: citric acid,

concentrated strawberry juice (2,7%), colours: anthocyanins, turmeric, strawberry

seeds, flavourings, thickeners: pectin, tara gum.

May contain soybeans, milk, egg, almonds, hazelnuts, walnuts and pistachio nuts.

COLOUR OF PRODUCT

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)						
			Per 100 g	Per 100 g of product		Per 100 g of gelato:		
HUMIDITY	Max 29 %	ENERGY	KJ	1177,7	0	0	0	
FAT	0 %		kcal	281,5	0	0	0	
ASHES	Max 0,1 %	FAT	g	0	0	0	0	
SOLUBILITY	Good prepared cold in milk	of which saturates	g	0	0	0	0	
		CARBOHYDRATES	g	67	0	0	0	
рН	1,5 +/-0,2	of which sugars	g	56,3	0	0	0	
		PROTEINS	g	0,2	0	0	0	
		SALT	g	0,01	0	0	0	

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5000 cfu/g		
MOULDS	< 100 cfu/g		
YEASTS	< 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 products.

3 Kg bucket; 2 per box. TYPE OF PACKAGING

36 months if kept in original, undamaged packaging SHELF LIFE

200g SAMPLE

041700



