


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14221</b>	<b>TYPE OF PRODUCT</b>	<b>PASTE</b>			
<b>NAME</b>	<b>PASTA MAMA QUE BUENA</b>					
<b>PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.</b>						
<b>NAME OF PRODUCT</b>	Semi-finished hazelnut flavour paste product for the preparation of artisanal gelato and pastry products.					
<b>DOSAGE FOR USE</b>	100g of product + 1 Kg of White base					
<b>HOW TO HANDLE</b>	Handle the product with clean, dry utensils. Close properly after use removing any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight.					
<b>INGREDIENTS &amp; ALLERGENS</b> (according to Reg. (EU) 1169/2011)	<b>Hazelnut</b> paste, flavourings.  <u>May contain traces of soy, milk, egg, almonds, walnuts, pistachio nuts, peanuts and sesame seeds.</u>					
<b>COLOUR OF PRODUCT</b>	Brown					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:	
<b>HUMIDITY</b>	Max 2 %	<b>ENERGY</b>	<b>KJ</b>	2800, 0	0	0
<b>FATS</b>	63,4 %		<b>kcal</b>	669,3	0	0
<b>ASHES</b>	Max 0,1 %	<b>FATS</b>	<b>g</b>	63,4	0	0
<b>SOLUBILITY</b>	Good prepared cold in milk	<b>of which saturated fatty acids</b>	<b>g</b>	4,2	0	0
		<b>CARBOHYDRATES</b>	<b>g</b>	6,3	0	0
		<b>of which sugars</b>	<b>g</b>	4,1	0	0
		<b>PROTEINS</b>	<b>g</b>	13,8	0	0
		<b>SALT</b>	<b>g</b>	0, 0	0	0
MICROBIOLOGICAL CHARACTERISTICS						
<b>TOTAL BACTERIAL LOAD</b>	< 5000 cfu/g					
<b>MOULDS</b>	< 100 cfu/g					
<b>YEASTS</b>	< 100 cfu/g					
<b>ENTEROBACTERIA</b>	< 100 cfu/g					
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g					
<b>SALMONELLA</b>	Absent in 25 g					
<b>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</b>						
<b>TYPE OF PACKAGING</b>	4 Kg Bucket; 2 per Box. In the KIT 14434: 1 x 4Kg Bucket of 14221, 1 x 5kg tin of 14219.					
<b>SHELF LIFE</b>	24 months if kept in original, undamaged packaging.					
<b>SAMPLE</b>	200 g					

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