

Optima Spa con unico socio Company subject to management and coordination of Cone Investments UK Ltd.

Via Gaggio, 72 - 47832 S. Clemente (RN) Italy VAT 01622060406

Tel. +39 0541 859411 Fax +39 0541 859412 email: mec3@mec3.it www.mec3.com



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: 14037 **TYPE OF PRODUCT:**

PASTA AZZURRO CIELO Name:



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished cream and caramel flavoured paste for the preparation of artisanal

gelato and pastry products.

DOSAGE 50 g product + 1 kg white base.

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 .

INGREDIENTS & ALLERGENS

(according to Reg. (EU)

1169/2011)

glucose syrup, sugar, water, flavourings, colour (patent blue V).

MAY CONTAIN: SOYBEANS, MILK, EGG.

COLOUR OF PRODUCT pale blue

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)	
		Per 100 g of product		
рН	7+/- 0,2		ENERGY kJ	1.276
Solubility good in milk or water, prepared cold			ENERGY kcal	300
			FAT g	0,00
			OF WHICH SATURATES g	0,00
			CARBOHYDRATE g	75,00
			OF WHICH SUGARS g	57,00
			PROTEIN g	0,00
			SALT g	0,02
		MICF	ROBIOLOGICAL CHARACTERISTICS	
TOTAL BACTE	RIAL LOAD	< 5.00	0 cfu/g	
MOULDS		< 100	cfu/g	
YEAST < 100		cfu/g		
ENTEROBACT	ERIA	< 100	cfu/g	
STAPHYLOCOCCUS AUREUS < 20 c		fu/g		
SALMONELLA	ı	Absen	t in 25 g	
The pro	duct conforms to	the (U	E) 2023/915 regulation and its subsequ contaminants in food	ent updates- concerning
Type of Packaging 5 kg kg		oucket; 2 per box		
Shelf life 36 mo		onths if kept in original undamaged packaging		
Sample		200 g		
				10831403700



