

PRODUCT SPECIFICATION SHEET

CODE:	14229	TYPE OF PRODUCT:	PASTE	
Name:	PASTA VANIGLIA MADAGASCAR			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished vanilla flavoured paste product for the preparation of artisan gelato and for pastry products.
DOSAGE	20-30 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)	dried glucose syrup, sugar, sweetened condensed MILK, water, natural flavouring, salt, ground vanilla pods, thickeners (agar-agar, pectin), colour (carotenes), extract of Bourbon Vanilla from Madagascar 0,1%. MAY CONTAIN: SOYBEANS, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
COLOUR OF PRODUCT	yellow

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
pH	5,6 +/- 0,5	ENERGY kJ	1.177
Solubility	Good prepared cold.	ENERGY kcal	278
		FAT g	2,00
		OF WHICH SATURATES g	1,30
		CARBOHYDRATE g	61,00
		OF WHICH SUGARS g	50,00
		PROTEIN g	1,70
		SALT g	0,96

MICROBIOLOGICAL CHARACTERISTICS

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

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

Type of Packaging	4,5 kg bucket; 2 per box.
Shelf life	24 months if kept in original undamaged packaging
Sample	100 g

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