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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: 14229 **TYPE OF PRODUCT:**

PASTA VANIGLIA MADAGASCAR Name:



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.

vellow

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 yellow					
CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)		
		Per 100 g of product			
рН	5,6 +/- 0,5		ENERGY kJ	1.177	
Solubility	Good prepa cold.	red	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.		< 5.00	00 cfu/g		
MOULDS <		< 100	00 cfu/g		
YEAST <		< 100	< 100 cfu/g		
ENTEROBACTERIA <		< 100	: 100 cfu/g		
STAPHYLOCOCCUS AUREUS < 20		< 20 c	fu/g		
SALMONELLA Absen		nt in 25 g			
The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food					
Type of Packagi	ng	4,5 kg	4,5 kg bucket; 2 per box.		
Shelf life 24 mc		onths if kept in original undamaged packaging			
Sample 100 g					

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