

## PRODUCT SPECIFICATION SHEET

CODE 18056A TYPE OF PRODUCT PASTE

NAME PASTA BANANA



## 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.

**DOSAGE FOR USE** 100g of product + 1L of milk + 280g of sugar + 50g of Supergelmix or

65g of product + 1Kg fruit/milk Base. We recommend adding 3/5 g of Softin.

**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, glucose syrup, water, banana pulp (10%), concentrated banana juice (10%), flavourings, natural banana flavour, thickener: pectin, acidifier: citric acid, natural

flavouring.

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

COLOUR OF PRODUCT Yellow

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
			Per 100 g	of product	Per 100 g of gelato:
HUMIDITY	Max 30 %	ENERGY	KJ	1150,2	0, 0
FAT	/ %		kcal	270,3	0
ASHES	0,5 %	FAT	g	/	0, 0
	Good prepared cold	of which saturates	g	/	0, 0
SOLUBILITY	in water excluding t pieces of fruit.	he <b>CARBOHYDRATE</b>	g	62,9	0, 0
рН	4,3 +/- 0,5	of which sugars	g	58,2	0, 0
		PROTEIN	g	0,2	0, 00
		SALT	g	0,01	0, 00

## **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.

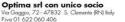
TYPE OF PACKAGING 3 Kg bucket; 2 per box.

SHELF LIFE 30 months if kept in original, undamaged packaging

SAMPLE 200g







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The Genuine Company



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 PATISSERIE

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