



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

PRODUCT SPECIFICATION SHEET

CODE 18047 A TYPE OF PRODUCT PASTE

NAME PASTA FRAGOLA



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 100 of product + 1 L of water + 300 g of sugar + 50g Supergelmix or

65g + 1 Kg fruit Base.

We recommend adding 3/5 g of Softin.

HOW TO HANDLE Handle the product using clean, dry utensils.

Close the package 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, frozen strawberries (20%), glucose syrup, acidifier: citric acid, water, concentrated strawberry juice (2, 8%), strawberry seeds, colours: anthocyanins,

turmeric, flavourings, thickeners: pectin, tara gum.

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

COLOUR OF PRODUCT Red

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
			Per 100 g	of product	Per 100 g of gelato:
HUMIDITY	30 max %	ENERGY	KJ	1098	
FAT	0,1 %		kcal	262,4	
ASHES	0,5 max %	FAT	g	0,1	
SOLUBILITY	Good prepared cold	of which saturates	g	0	
	in water or milk	CARBOHYDRATE	g	59,1	
рН	1,9+/-0,5	of which sugars	g	49,7	
		PROTEIN	g	0,2	
		SALT	g	0,06	

MICKORIO	DLOGICAL	CHARAC	ERISTICS

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 36 months if kept in original, undamaged packaging.







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200 g SAMPLE

The Genuine Company

348600

