

PRODUCT SPECIFICATION SHEET

CODE	24080	TYPE OF PRODUCT	SAUCE		
NAME	TOPPING GUSTO CIOCCOLATO				

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Chocolate flavoured confectionery paste preparation for variegating gelato and pastry products.

DOSAGE Use the product exactly as it is.

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) Sugar, glucose syrup, water, cocoa powder (8%), modified starch, cocoa extract, acidifier: citric acid, salt, preservative: potassium sorbate, flavourings.

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

COLOUR OF PRODUCT Dark Brown.

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)			
			Per 100 g of product		Per 100g of gelato:	
HUMIDITY	29	%	ENERGY	KJ 1169	0	0
FAT	0,9	%		kcal 276	0	0
ASHES	1	%	FAT	g 0,9	0	0
			of which saturates	g 0,5	0	0
PH	6 +/- 0,5		CARBOHYDRATE	g 64	0	0
			of which sugars	g 50	0	0
			PROTEIN	g 1,8	0	0
			SALT	g 0,13	0	0

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 1831/2006 regulation and its subsequent updates- concerning contaminants in food

TYPE OF PACKAGING 1 Kg Plastic Bottle, 6 per Box.

SHELF LIFE 36 months if kept in original undamaged packaging.



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INGREDIENTI 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 PATISSERIE

SAMPLE

100 g

023700



This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients in the label concerns the customer using the product itself.

