


PRODUCT SPECIFICATION SHEET

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| CODE: | 24047 | TYPE OF PRODUCT: | SAUCE |  |
| Name: | TOPPING DOLCE LATTE | | | |

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

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| NAME OF FOOD | Milk flavoured confectionery paste preparation for variegating gelato and pastry products. |
| DOSAGE | 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) | whole MILK 36,6%, glucose syrup, sugar, water, skimmed MILK powder 5,0%, modified starch, preservative (potassium sorbate). MAY CONTAIN: SOYBEANS, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS. |
| COLOUR OF PRODUCT | pale brown |

| CHEMICAL-PHYSICAL CHARACTERISTICS | | NUTRITION FACTS (average values) | |
|-----------------------------------|-----------|-------------------------------------|-------|
| | | Per 100 g of product | |
| pH | 5,7+/-0,5 | ENERGY kJ | 590 |
| | | ENERGY kcal | 139 |
| | | FAT g | 1,10 |
| | | OF WHICH SATURATES g | 0,60 |
| | | CARBOHYDRATE g | 30,00 |
| | | OF WHICH SUGARS g | 22,00 |
| | | PROTEIN g | 2,30 |
| | | SALT g | 0,11 |

MICROBIOLOGICAL CHARACTERISTICS

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|------------------------------|----------------|
| 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

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|--------------------------|---|
| Type of Packaging | 1 kg bottle; 6 per box |
| Shelf life | 24 months if kept in original undamaged packaging |
| Sample | 100 g |

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