

PRODUCT SPECIFICATION SHEET

CODE	20010	TYPE OF PRODUCT	POWDER		
NAME	GRANI-MEC NEUTRO				

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished powdered product for the preparation of sorbets, frozen creams and granita.

DOSAGE FOR USE 1kg of product + 6/7 L water

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 Sugar, dextrose, acidifier: citric acid, thickener: guar gum.

(according to Reg. (EU) 1169/2011)

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

COLOUR OF PRODUCT White

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)					
			Per 100 g of product		Per 100 g of gelato:			
HUMIDITY	Max 1	%	ENERGY	KJ	1672,4	0	209,1	0
FATS	0	%		kcal	399,71	0	50,0	0
ASHES	0,5	%	FAT	g	0,0	0	0	0
SOLUBILITY	Good prepared cold in water		of which saturates	g	0,0	0	0	0
			CARBOHYDRATE	g	99,8	0	12,5	0
			of which sugars	g	99,8	0	12,2	0
			PROTEIN	g	0,0	0	0,0	0
			SALT	g	0,0	0	0,0	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 1831/2003 regulation and its subsequent updates- concerning contaminants in food products.

TYPE OF PACKAGING	1Kg 2 ply aluminium foil bag; 12 per box
SHELF LIFE	36 months if kept in original, undamaged packaging
SAMPLE	/

069700

"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 on the label concerns the customer using the product itself".