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NGREDIENTI 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 PATISSER

PRODUCT SPECIFICATION SHEET

CODE: 14056B **TYPE OF PRODUCT:**

PASTA GUSTO VANIGLIA Name: **PREMIUM**



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished vanilla flavoured paste product for the preparation of artisan gelato

and for pastry products.

DOSAGE 15/20 g product + 1 kg white base.

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, sweetened condensed MILK, water, flavourings, natural flavouring, salt, ground vanilla pods, thickeners (agar-agar, pectin), colour (paprika extract), extract of Bourbon Vanilla from Madagascar 0,1%.

MAY CONTAIN: SOYBEANS, EGG, ALMONDS, HAZELNUTS, WALNUTS,

PISTACHIO NUTS.

COLOUR OF PRODUCT opaque yellow

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
pH 5,7 +/-	- 0,2	ENERGY kJ	1.259	
		ENERGY kcal	298	
		FAT g	2,20	
		OF WHICH SATURATES g	1,30	
		CARBOHYDRATE g	57,00	
		OF WHICH SUGARS g	48,00	
		PROTEIN g	1,70	
		SALT g	0,96	
MICROBIOLOGICAL CHARACTERISTICS				
TOTAL BACTERIAL LOAD	< 5.00	< 5.000 cfu/g		
MOULDS	< 100	< 100 cfu/g		
YEAST	< 100	< 100 cfu/g		
ENTEROBACTERIA	< 100	< 100 cfu/g		
STAPHYLOCOCCUS AURI	EUS < 20 c	< 20 cfu/g		
SALMONELLA	Abser	Absent in 25 g		
The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food				
Type of Packaging	5 kg l	5 kg bucket; 2 per box		
Shelf life	24 m	24 months if kept in original undamaged packaging		
Sample	100 g	100 g		

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