

PRODUCT SPECIFICATION SHEET

CODE:	14581A	TYPE OF PRODUCT:	VARIEGATE
Name:		COOKIES® BLACK	

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Spreadable cream with cocoa black biscuits, ideal for variegating artisanal gelato and for filling semifreddi and cakes in pastry making.
DOSAGE	as desired.
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, vegetable oils (sunflower, rapeseed, palm), cocoa biscuits 18,0%(soft WHEAT flour, sugar, vegetable fats (palm), cocoa powder 6%, glucose syrup, raising agents (sodium bicarbonate, ammonium bicarbonate)), low-fat cocoa powder, skimmed MILK powder, LACTOSE, emulsifier (SOYBEAN lecithin), MILK proteins. MAY CONTAIN: EGG, ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PISTACHIO NUTS, PEANUTS, SESAME SEEDS, MUSTARD, LUPIN.
COLOUR OF PRODUCT	Dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)	
	Per 100 g of product	
	ENERGY kJ	2.270
	ENERGY kcal	545
	FAT g	34,00
	OF WHICH SATURATES g	5,50
	CARBOHYDRATE g	53,00
	OF WHICH SUGARS g	43,00
	PROTEIN g	4,70
	SALT g	0,57

MICROBIOLOGICAL CHARACTERISTICS

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

Type of Packaging	6 kg tin; 2 per box
Shelf life	24 months if kept in original undamaged packaging
Sample	200 g

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