

PRODUCT SPECIFICATION SHEET

CODE:	14772A	TYPE OF PRODUCT:
		VARIEGATE
Name:		COOKIES® CARAMEL

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Spreadable caramel cream with caramelized biscuit for artisanal gelato.
DOSAGE	80 g product + 1 kg white base. Use exactly as it is as a variegate.
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)	vegetable oils and fats (sunflower, palm, rapeseed), caramelized biscuits 20,0%(WHEAT flour, sugar, vegetable oils (palm, rapeseed), syrup of caramelized sugar 3%, raising agents (sodium bicarbonate), salt, cinnamon), sugar, caramelized sugar 10,9%, skimmed MILK powder, maltodextrin, glucose syrup, WHEY powder, cocoa butter, aromatic caramel preparation 0,6%(sugar, glucose syrup, BUTTER, CREAM), emulsifier (SOYBEAN lecithin), natural flavouring, salt, flavourings. MAY CONTAIN: EGG, ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PISTACHIO NUTS, PEANUTS, SESAME SEEDS.
COLOUR OF PRODUCT	pale brown

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)
	Per 100 g of product
	ENERGY kJ 2.316
	ENERGY kcal 555
	FAT g 34,00
	OF WHICH SATURATES g 7,90
	CARBOHYDRATE g 59,00
	OF WHICH SUGARS g 43,00
	PROTEIN g 3,20
	SALT g 0,49

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5.000 ufc/g
MOULDS	< 100 ufc/g
YEAST	< 100 ufc/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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