

PRODUCT SPECIFICATION SHEET

CODE:	14028	TYPE OF PRODUCT:	COATING	
Name:	COPERTURA STRACCIATELLA			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished paste product with dark chocolate flavour for variegating artisan gelato and for filling semifreddo and cakes in pastry making with crunchy effect.
DOSAGE	at will. Heat in bain-marie (45°C) or in microwave oven.
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 fats (coconut, palm kernel), sugar, cocoa paste, cocoa powder, emulsifier (SOYBEAN lecithin), flavourings. MAY CONTAIN: MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PECAN NUTS, PISTACHIO NUTS, PEANUTS, SESAME SEEDS.
COLOUR OF PRODUCT	Dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
Solubility	the product is used as it is	ENERGY kJ	2.644
		ENERGY kcal	639
		FAT g	54,00
		OF WHICH SATURATES g	46,00
		CARBOHYDRATE g	30,00
		OF WHICH SUGARS g	27,00
		PROTEIN g	5,10
		SALT g	0,03

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 30.000 ufc/g
MOULDS	< 300 ufc/g
YEAST	< 300 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	5,5 kg tin; 2 per box
Shelf life	24 months if kept in original undamaged packaging
Sample	100 g

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