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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

PRODUCT SPECIFICATION SHEET

CODE: 14028 **TYPE OF PRODUCT:** gluten free

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 pr	roduct
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
	M	CROBIOLOGICAL CHARACTERISTICS	
TOTAL BACTE	RIAL LOAD < 3	0.000 ufc/a	

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 pro-	duct 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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