

## PRODUCT SPECIFICATION SHEET

|             |                     |                        |              |   |
|-------------|---------------------|------------------------|--------------|---|
| <b>CODE</b> | <b>18057A</b>       | <b>TYPE OF PRODUCT</b> | <b>PASTE</b> |   |
| <b>NAME</b> | <b>PASTA ANANAS</b> |                        |              |   |

### PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

|   |   |
|---|---|
| <b>NAME OF FOOD</b>   | Semi-finished paste product for the preparation of artisanal gelato and pastry products.  |
| <b>DOSAGE</b>   | 100 g product + 1 L water + 300 g sugar + 50g Supergelmix or 65 g product + 1Kg Fruit Base.<br>We recommend adding 3/5 g of Softin.   |
| <b>HOW TO HANDLE</b>  | 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 .  |
| <b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b> | Sugar, frozen pineapple (34, 3%), concentrated juice of pineapple (10, 3%), glucose syrup, acidifier: citric acid, water, flavourings, thickener: pectin, colour: turmeric.<br><br><u>May contain soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u> |
| <b>COLOUR OF PRODUCT</b>  | Yellow.   |

| CHEMICAL-PHYSICAL CHARACTERISTICS |   | NUTRITION FACTS (average values) |                    |                     |   |
|-----------------------------------|---|----------------------------------|--------------------|---------------------|---|
|                                   |   | Per 100 g of product             |                    | Per 100g of gelato: |   |
| <b>HUMIDITY</b>                   | max 30 %  | <b>ENERGY</b>                    | <b>KJ</b> 1145, 9  | 0                   | 0 |
| <b>FAT</b>                        | 0 %   |                                  | <b>Kcal</b> 273, 9 | 0                   | 0 |
| <b>ASHES</b>                      | max 0, 2 %  | <b>FATS</b>                      | <b>g</b> 0         | 0                   | 0 |
| <b>SOLUBILITY</b>                 | Good in water except for the pieces of fruit. Cold preparation. | <b>of which saturates</b>        | <b>g</b> 0         | 0                   | 0 |
| <b>PH</b>                         | 2 +/-0, 5   | <b>CARBOHYDRATE</b>              | <b>g</b> 63, 3     | 0                   | 0 |
|                                   |   | <b>of which sugars</b>           | <b>g</b> 57, 4     | 0                   | 0 |
|                                   |   | <b>PROTEIN</b>                   | <b>g</b> 0, 4      | 0                   | 0 |
|                                   |   | <b>SALT</b>                      | <b>g</b> 0, 01     | 0                   | 0 |

### MICROBIOLOGICAL CHARACTERISTICS

|                              |                |
|------------------------------|----------------|
| <b>TOTAL BACTERIAL LOAD</b>  | < 5000 cfu/g   |
| <b>MOULDS</b>                | < 100 cfu/g    |
| <b>YEASTS</b>                | < 100 cfu/g    |
| <b>ENTEROBACTERIA</b>        | < 100 cfu/g    |
| <b>STAPHYLOCOCCUS AUREUS</b> | < 20 cfu/g     |
| <b>SALMONELLA</b>            | Absent in 25 g |

**The product conforms to the EC 1831/2006 regulation and its subsequent updates- concerning contaminants in food**



**Optima Spa con unico socio**  
Company subject to management and coordination  
of Cone Investments UK Ltd.  
Via Gaggio, 72 - 47832 S. Clemente (RN) Italy  
VAT 01622060406

Tel. +39 0541 859411  
Fax +39 0541 859412  
email: [mec3@mec3.it](mailto:mec3@mec3.it)  
[www.mec3.com](http://www.mec3.com)



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|                          |  |
|--------------------------|--|
| <b>TYPE OF PACKAGING</b> | 3 Kg Bucket ; 2 per Box.                           |
| <b>SHELF LIFE</b>        | 24 months if kept in original undamaged packaging. |
| <b>SAMPLE</b>            | 200 g  |

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This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients in the label concerns the customer using the product itself.

