

## PRODUCT SPECIFICATION SHEET

<b>CODE:</b>	<b>18084A</b>	<b>TYPE OF PRODUCT:</b>	<b>VARIEGATE</b>	
<b>Name:</b>	<b>FIORDIAMARENA</b>			

**PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE**

**NAME OF FOOD** Semi-finished sour black cherry flavoured paste product for variegating artisan gelato and for filling semifreddi and cakes in pastry making.

**DOSAGE** As it is

**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)** dried glucose syrup, sugar, candied cherries (cherries, glucose-fructose syrup, sugar, sour black cherry juice, acidifier: citric acid, vegetable concentrate (black carrot and hibiscus), natural flavourings), water, concentrated amarena cherry juice 5,0%, acid (citric acid), thickeners (agar-agar, pectin), flavourings, colour (anthocyanins).

MAY CONTAIN SOYBEAN, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.

**COLOUR OF PRODUCT** dark red

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)	
	Per 100 g of product	
<b>ENERGY kJ</b>	1.139	
<b>ENERGY Kcal</b>	268	
<b>FAT g</b>	0,00	
<b>OF WHICH SATURATES g</b>	0,00	
<b>CARBOHYDRATE g</b>	67,00	
<b>OF WHICH SUGARS g</b>	55,00	
<b>PROTEIN g</b>	0,00	
<b>SALT g</b>	0,05	

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 5.000 cfu/g
<b>MOULDS</b>	< 100 cfu/g
<b>YEAST</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 1881/2006 regulation and its subsequent updates- concerning contaminants in food**

<b>Type of Packaging</b>	3 kg bucket; 2 per box
<b>Shelf life</b>	36 months if kept in original undamaged packaging
<b>Sample</b>	200 g

35361808400