

PRODUCT SPECIFICATION SHEET

CODE:	14322	TYPE OF PRODUCT:	VARIEGATE
Name:		COOKIES®	

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Spreadable cream with cocoa biscuits, ideal for variegating artisanal 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)	sugar, vegetable oils (sunflower, colza), cocoa biscuits 22,7%(soft WHEAT flour, sugar, vegetable fats (palm), EGG yolk powder, glucose syrup, cocoa powder 4%, raising agent (sodium bicarbonate), skimmed MILK powder, flavourings), low-fat cocoa powder, HAZELNUT paste, skimmed MILK powder, WHEY powder, cocoa powder, emulsifier (SOYBEAN lecithin), vegetable fat (palm), flavourings. MAY CONTAIN: ALMONDS, WALNUTS, CASHEWS, PISTACHIO NUTS, PEANUTS, SESAME SEEDS, MUSTARD, LUPIN.
COLOUR OF PRODUCT	Dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
Solubility	Use the product exactly as it is.	ENERGY kJ	2.293
		ENERGY kcal	550
		FAT g	34,00
		OF WHICH SATURATES g	4,80
		CARBOHYDRATE g	54,00
		OF WHICH SUGARS g	42,00
		PROTEIN g	5,50
		SALT g	0,15

MICROBIOLOGICAL CHARACTERISTICS

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