

**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 www.mec3.com



NGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • INGREDIE NTS AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING. • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI. • PRODUITS POUR GLACE ARTISANALE ET

## PRODUCT SPECIFICATION SHEET

CODE: 24091 **TYPE OF PRODUCT:** 

Name: **TOPPING NOCCIOLA** 



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

NAME OF FOOD Confectionery paste product for variegating artisanal gelato and pastry products.

**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, dried glucose syrup, water, HAZELNUT paste 10,0%, humectant (sorbitol), vegetable fat (palm), modified starch, emulsifier (E471), colour

(caramel (E150c)), flavourings, preservative (potassium sorbate).

MAY CONTAIN: SOYBEAN, MILK, EGG, ALMONDS, WALNUTS, CASHEWS,

PISTACHIO NUTS.

**COLOUR OF PRODUCT** 

pale brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
<b>pH</b> 6,1 +/- 0,2		ENERGY kJ	1.377	
		ENERGY kcal	327	
		FAT g	9,20	
		OF WHICH SATURATES g	2,00	
		CARBOHYDRATE g	59,00	
		OF WHICH SUGARS g	42,00	
		PROTEIN g	1,50	
		SALT g	0,02	
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 EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food				
Type of Packaging	900 g bottle; 6 per box.			
Shelf life	24 months if kept in original undamaged packaging			
Sample	100 g			

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