

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 • INGREDIENTS AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSER

PRODUCT SPECIFICATION SHEET

CODE: 14080A **TYPE OF PRODUCT:**

PASTA PISTACCHIO COPPA ORO Name: **FINE**



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished pistachio flavoured paste product for the preparation of artisan

gelato and pastry products.

DOSAGE 60 g product + 1 kg white base

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, ALMOND paste, vegetable oils and fats (rapeseed, palm, sunflower), PISTACHIO paste 6,0%, flavourings, colours (caramel (E150c), E141), emulsifier (SOYBEAN lecithin), natural flavouring.

MAY CONTAIN: MILK, EGG, HAZELNUTS, WALNUTS, CASHEWS, PEANUTS,

SESAME SEEDS.

COLOUR OF PRODUCT green

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)		
		Per 100 g of product			
Solubility Buona a freddo in latte		ENERGY kJ	2.445		
			ENERGY kcal	589	
			FAT g	43,00	
			OF WHICH SATURATES g	8,30	
			CARBOHYDRATE g	40,00	
			OF WHICH SUGARS g	38,00	
			PROTEIN g	7,30	
			SALT g	0,00	
MICROBIOLOGICAL CHARACTERISTICS					
TOTAL BACTERI	AL LOAD	< 5.000 ufc/g			
MOULDS		< 500	ufc/g		
YEAST < 500		ufc/g			
ENTEROBACTERIA < 100		cfu/g			
STAPHYLOCOCO	CUS AUREUS	< 20 c	fu/g		
SALMONELLA			t in 25 g		
The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food					
Type of Packagin	ng	5,5 k	5,5 kg tin; 2 per box		
Shelf life		36 months if kept in original undamaged packaging			
Sample		200 g			
				060244000400	

060314080A00



