

## PRODUCT SPECIFICATION SHEET

|              |                                        |                         |              |                                                                                     |
|--------------|----------------------------------------|-------------------------|--------------|-------------------------------------------------------------------------------------|
| <b>CODE:</b> | <b>14080A</b>                          | <b>TYPE OF PRODUCT:</b> | <b>PASTE</b> |  |
| <b>Name:</b> | <b>PASTA PISTACCHIO COPPA ORO FINE</b> |                         |              |                                                                                     |

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

|                                                                       |                                                                                                                                                                                                                                                                                     |
|-----------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>NAME OF FOOD</b>                                                   | Semi-finished pistachio flavoured paste product for the preparation of artisan gelato and pastry products.                                                                                                                                                                          |
| <b>DOSAGE</b>                                                         | 60 g product + 1 kg white base                                                                                                                                                                                                                                                      |
| <b>HOW TO HANDLE</b>                                                  | Handle the product using clean, dry utensils.<br>Close the packaging after use removing any possible residue of the product externally.<br>Store away from heat sources and do not expose to direct sunlight .                                                                      |
| <b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b> | sugar, ALMOND paste, vegetable oils and fats (rapeseed, palm, sunflower), PISTACHIO paste 6,0%, flavourings, colours (caramel (E150c), E141), emulsifier (SOYBEAN lecithin), natural flavouring.<br><br>MAY CONTAIN: MILK, EGG, HAZELNUTS, WALNUTS, CASHEWS, PEANUTS, SESAME SEEDS. |
| <b>COLOUR OF PRODUCT</b>                                              | green                                                                                                                                                                                                                                                                               |

| CHEMICAL-PHYSICAL CHARACTERISTICS |                         | NUTRITION FACTS (average values) |       |
|-----------------------------------|-------------------------|----------------------------------|-------|
|                                   |                         | Per 100 g of product             |       |
| <b>Solubility</b>                 | Buona a freddo in latte | <b>ENERGY kJ</b>                 | 2.445 |
|                                   |                         | <b>ENERGY kcal</b>               | 589   |
|                                   |                         | <b>FAT g</b>                     | 43,00 |
|                                   |                         | <b>OF WHICH SATURATES g</b>      | 8,30  |
|                                   |                         | <b>CARBOHYDRATE g</b>            | 40,00 |
|                                   |                         | <b>OF WHICH SUGARS g</b>         | 38,00 |
|                                   |                         | <b>PROTEIN g</b>                 | 7,30  |
|                                   |                         | <b>SALT g</b>                    | 0,00  |

### MICROBIOLOGICAL CHARACTERISTICS

|                              |                |
|------------------------------|----------------|
| <b>TOTAL BACTERIAL LOAD</b>  | < 5.000 ufc/g  |
| <b>MOULDS</b>                | < 500 ufc/g    |
| <b>YEAST</b>                 | < 500 ufc/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 (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food

|                          |                                                   |
|--------------------------|---------------------------------------------------|
| <b>Type of Packaging</b> | 5,5 kg tin; 2 per box                             |
| <b>Shelf life</b>        | 36 months if kept in original undamaged packaging |
| <b>Sample</b>            | 200 g                                             |

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