

PRODUCT SPECIFICATION SHEET

CODE: 12093221A **TYPE OF PRODUCT:** COATING



Name: STRACCIATELLA

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Semi-finished dark chocolate flavoured paste product for variegating artisan gelato and for filling semifreddi and cakes in pastry making.

DOSAGE as desired

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 vegetable oil (coconut), sugar, cocoa powder, emulsifier (sunflower lecithin), flavourings.
(according to Reg. (EU) 1169/2011)

MAY CONTAIN: MILK, ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PECAN NUTS, BRAZIL NUTS, PISTACHIO NUTS, MACADAMIA NUTS.

COLOUR OF PRODUCT Dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)	
	Per 100 g of product	
	ENERGY kJ	2.710
	ENERGY kcal	654
	FAT g	55,00
	OF WHICH SATURATES g	48,00
	CARBOHYDRATE g	32,00
	OF WHICH SUGARS g	29,00
	PROTEIN g	4,90
	SALT g	0,00

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD < 10.000 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 5,5 kg bucket; 2 per box

Shelf life 24 months if kept in original undamaged packaging

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