


PRODUCT SPECIFICATION SHEET

CODE:	12093019B	TYPE OF PRODUCT:	
Name:		VARIEGATE VARIEGATO PISTACCHIO CON GRANELLA	

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished paste product for variegating artisan 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, PISTACHIO paste 28,3%, vegetable oils (rapeseed, sunflower), PISTACHIO grains 15,0%, skimmed MILK powder, emulsifier (SOYBEAN lecithin), colour (E141). MAY CONTAIN: EGG, ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PEANUTS, SESAME SEEDS.
COLOUR OF PRODUCT	green

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)	
	Per 100 g of product	
	ENERGY kJ	2.470
	ENERGY kcal	594
	FAT g	43,00
	OF WHICH SATURATES g	7,10
	CARBOHYDRATE g	37,00
	OF WHICH SUGARS g	35,00
	PROTEIN g	13,00
	SALT g	0,07

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 20.000 cfu/g
MOULDS	< 500 cfu/g
YEAST	< 500 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	3 kg bucket; 2 per box
Shelf life	24 months if kept in original undamaged packaging

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