


PRODUCT SPECIFICATION SHEET

CODE	14054	TYPE OF PRODUCT	PASTE			
NAME	PASTA FRENCH VANILLA					
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.						
NAME OF FOOD	Semi-finished vanilla flavour paste product for the preparation of artisanal gelato and pastry products.					
DOSAGE FOR USE	30g of product + 1kg white Base.					
HOW TO HANDLE	Handle the product using clean, dry utensils and close properly 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, glucose syrup, water, flavourings, salt, vanilla seeds, colour: caramel (E150c), thickeners: agar-agar, pectin, disodium diphosphate, natural flavouring, extract of Bourbon Vanilla from Madagascar(0, 1%). <u>May contain traces of soy, milk, eggs, almonds, hazelnuts, walnuts, pistachios, peanuts and sesame seeds.</u>					
COLOUR OF PRODUCT	Pale yellow					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 30 %	ENERGY	KJ	1162,3	0	0
FATS	0 %		kcal	277,8	0	0
ASHES	Max 1 %	FATS	g	0	0	0
SOLUBILITY	Good prepared cold in milk	of which saturated fatty acids	g	0	0	0
pH	4,7 +/-0,5	CARBOHYDRATES	g	67,8	0	0
		of which sugars	g	51	0	0
		PROTEINS	g	0	0	0
		SALT	g	1	0	0
MICROBIOLOGICAL CHARACTERISTICS						
TOTAL BACTERIAL LOAD	< 5000 cfu/g					
MOULDS	< 100 cfu/g					
YEASTS	< 100 cfu/g					
ENTEROBACTERIA	< 100 cfu/g					
STAPHYLOCOCCUS AUREUS	< 20 cfu/g					
SALMONELLA	Absent in 25 g					
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>						
TYPE OF PACKAGING	2,5Kg bucket; 2 per box.					
SHELF LIFE	36 months if kept in original, undamaged packaging					
SAMPLE	100g					

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