

## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14074 A</b>	<b>TYPE OF PRODUCT</b>	<b>PASTE</b>		
<b>NAME</b>	<b>PASTA MENTA C.N.</b>				

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

<b>NAME OF FOOD</b>	Semi-finished paste product for the preparation of mint flavoured artisanal gelato and for pastry products.
<b>DOSAGE FOR USE</b>	50g of product +1Kg white Base.
<b>HOW TO HANDLE</b>	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.
<b>INGREDIENTS &amp; ALLERGENS</b> (according to Reg. (EU) 1169/2011)	Glucose syrup, water, sugar, natural flavourings, modified starch, natural flavouring of mint, thickeners: agar-agar, pectin.  <u>May contain traces of soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u>
<b>COLOUR OF PRODUCT</b>	Green

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
<b>HUMIDITY</b>	Max 30 %	<b>ENERGY</b>	<b>KJ</b> 1173	0	0
<b>FAT</b>	0 %		<b>kcal</b> 276	0	0
<b>ASHES</b>	0,5 %	<b>FAT</b>	<b>g</b> 0	0	0
<b>SOLUBILITY</b>	Good prepared cold in milk or water	<b>of which saturates</b>	<b>g</b> 0	0	0
<b>pH</b>	5,3+/-0,2	<b>CARBOHYDRATE</b>	<b>g</b> 69	0	0
		<b>of which sugars</b>	<b>g</b> 44	0	0
		<b>PROTEIN</b>	<b>g</b> 0,0	0	0
		<b>SALT</b>	<b>g</b> 0,025	0	0

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 5000 cfu/g
<b>MOULDS</b>	< 100 cfu/g
<b>YEASTS</b>	< 100 cfu/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 EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.*

<b>TYPE OF PACKAGING</b>	3 Kg bucket; 2 per box.
<b>SHELF LIFE</b>	36 months if kept in original, undamaged packaging
<b>SAMPLE</b>	200g

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