


## PRODUCT SPECIFICATION SHEET

<b>CODE:</b>	<b>14018</b>	<b>TYPE OF PRODUCT:</b>	<b>PASTE</b>	
<b>Name:</b>	<b>PASTA GUSTO AMARETTO</b>			
<b>PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE</b>				
<b>NAME OF FOOD</b>	Semi-finished macaroon flavoured paste product for the preparation of artisan gelato and for pastry products			
<b>DOSAGE</b>	80 g product + 1 kg white base.			
<b>HOW TO HANDLE</b>	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 .			
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	sugar, vegetable oils and fats (sunflower, palm), ALMONDS, PEANUTS, cocoa powder, HAZELNUT paste, caramelized sugar, ALMOND paste, emulsifier (SOYBEAN lecithin), colour (caramel (E150c)), flavourings.  MAY CONTAIN: MILK, EGG, WALNUTS, CASHEWS, PECAN NUTS, PISTACHIO NUTS, MACADAMIA NUTS, SESAME SEEDS.			
<b>COLOUR OF PRODUCT</b>	Brown			
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		<b>Per 100 g of product</b>		
<b>Solubility</b>	Good in milk, prepared cold.	<b>ENERGY kJ</b>	2.458	
		<b>ENERGY kcal</b>	591	
		<b>FAT g</b>	41,00	
		<b>OF WHICH SATURATES g</b>	8,60	
		<b>CARBOHYDRATE g</b>	46,00	
		<b>OF WHICH SUGARS g</b>	41,00	
		<b>PROTEIN g</b>	7,40	
		<b>SALT g</b>	0,03	
MICROBIOLOGICAL CHARACTERISTICS				
<b>TOTAL BACTERIAL LOAD</b>	< 5.000 cfu/g			
<b>MOULDS</b>	< 100 cfu/g			
<b>YEAST</b>	< 100 cfu/g			
<b>ENTEROBACTERIA</b>	< 100 cfu/g			
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g			
<b>SALMONELLA</b>	Absent in 25 g			
<b>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food</b>				
<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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