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NGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • INGREDIENTS AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE

## PRODUCT SPECIFICATION SHEET

CODE: 14018 **TYPE OF PRODUCT:** 

Name: **PASTA GUSTO AMARETTO** 



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

NAME OF FOOD Semi-finished macaroon flavoured paste product for the preparation of artisan

gelato and for pastry products

**DOSAGE** 80 g product + 1 kg white base.

**HOW TO HANDLE** Handle the product using clean, dry utensils.

Close the packaging after use removing any possible residue of the product

Store away from heat sources and do not expose to direct sunlight.

**INGREDIENTS & ALLERGENS** 

(according to Reg. (EU) 1169/2011)

sugar, vegetable oils and fats (sunflower, palm), ALMONDS, PEANUTS, cocoa powder, HAZELNUT paste, caramelized sugar, ALMOND paste, emulsifier

NUTRITION FACTS

(SOYBEAN lecithin), colour (caramel (E150c)), flavourings.

MAY CONTAIN: MILK, EGG, WALNUTS, CASHEWS, PECAN NUTS, PISTACHIO NUTS, MACADAMIA NUTS, SESAME SEEDS.

**COLOUR OF PRODUCT Brown** CHEMICAL -PHYSICAL

CHARACTERISTICS			(average values)		
			Per 100 g of product		
<b>Solubility</b> Good in mill prepared co			ENERGY kJ	2.458	
			ENERGY kcal	591	
			FAT g	41,00	
			OF WHICH SATURATES g	8,60	
			CARBOHYDRATE g	46,00	
			OF WHICH SUGARS g	41,00	
			PROTEIN g	7,40	
			SALT g	0,03	
		MICF	ROBIOLOGICAL CHARACTERISTICS		
TOTAL BACTERIAL LOAD		< 5.000 cfu/g			
MOULDS <		< 100	< 100 cfu/g		
YEAST < 10		< 100	00 cfu/g		
ENTEROBACTERIA < 10		< 100	00 cfu/g		
STAPHYLOCOCCUS AUREUS < 20		< 20 c	cfu/g		
SALMONELLA Abser		t in 25 g			
The produc	ct conforms to	the EC	1881/2006 regulation and its subseq contaminants in food	uent updates- concerning	

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Type of Packaging

Shelf life

Sample



36 months if kept in original undamaged packaging

5,5 kg tin; 2 per box.

200 g