

06019

Optima Spa con unico socioCompany subject to management and coordination of Cone Investments UK Ltd.

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TS AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSE DIENTI E IDEE PER IL GELATO E LA PASTICCERIA • INGRED

PRODUCT SPECIFICATION SHEET

TYPE OF PRODUCT POWDER

NAME **BASE DIVINA**





PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished powder product for the preparation of artisanal gelato.

DOSAGE see attached recipe.

DEVELOP COLD.

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)

CODE

1169/2011)

Vegetable fibre (inulin), maltodextrin, thickeners (tara gum, sodium carboxymethyl cellulose

, carrageenan).

MAY CONTAIN SOYBEANS, MILK, EGGS, ALMONDS, HAZELNUTS, WALNUTS and PISTACHIO

NUTS.

COLOUR OF PRODUCT white

CHEMICAL-PHYSICA CHARACTERISTICS		NUTRITION FACTS (average values)		
	Per 100 g of product			
Solubility Good cold	ENERGY	КЈ	1. 039	
		Kcal	252	
	FATS	g	0, 00	
	of which saturates	g	0, 00	
	CARBOHYDRATE	g	31, 00	
	of which sugars	g	6, 00	
	PROTEIN	g	0, 00	
	SALT	g	0, 37	

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5. 000 ctu/g	
MOULDS	< 100 cfu/g	
YEASTS	< 100 cfu/g	
ENTEROBACTERIA	< 100 cfu/g	
STAPHYLOCOCCUS AUREUS	< 20 cfu/g	
SALMONELLA	Absent in 25 g	

The product conforms to the EC 1881/2006 regulation and its subsequent updates-concerning contaminants in food

2 Kg bags; 4 per box. TYPE OF PACKAGING

SHELF LIFE 24 months if kept in original undamaged packaging.







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