

PRODUCT SPECIFICATION SHEET

CODE 14090A **TYPE OF PRODUCT** PASTE

NAME PASTA CAFFE' CONCENTRATA



PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished paste product for the preparation of artisanal gelato and pastry products.

DOSAGE 20 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 externally. Store away from heat sources and do not expose to direct sunlight .

INGREDIENTS & ALLERGENS Sugar, water, glucose syrup, colour (caramel(E150c)), flavourings, soluble coffee 10, 0 %, modified starch.
(according to Reg. (EU) 1169/2011)

May contain soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nut .

COLOUR OF PRODUCT Black

CHEMICAL-PHYSICAL CHARACTERISTICS

NUTRITION FACTS (average values)

		Per 100 g of product	
PH	4, 2 +/- 0, 3	ENERGY	704
		KJ	
SOLUBILITY	Good in milk, cold preparation.	Kcal	166
		FATS	0, 00
		of which saturates	0, 00
		CARBOHYDRATE	39, 00
		of which sugars	31, 00
		PROTEIN	0, 80
		SALT	0, 05

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5.000 cfu/g
MOULDS	< 200 cfu/g
YEASTS	< 200 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

TYPE OF PACKAGING 3 Kg bucket; 2 per box.

SHELF LIFE 36 months if kept in original undamaged packaging.

SAMPLE 100 g



Optima Spa con unico socio
Company subject to management and coordination
of Cone Investments UK Ltd.
Via Gaggio, 72 - 47832 S. Clemente (RN) Italy
VAT 01622060406

Tel. +39 0541 859411
Fax +39 0541 859412
email: mec3@mec3.it
www.mec3.com



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This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients in the label concerns the customer using the product itself.

