

PRODUCT SPECIFICATION SHEET

CODE	14020	TYPE OF PRODUCT	PASTE			
NAME	PASTA COCCO					
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.						
NAME OF FOOD	Semi-finished paste product for the preparation of artisanal gelato and for pastry products.					
DOSAGE FOR USE	60g of product + 1kg white Base.					
HOW TO HANDLE	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.					
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	Glucose-fructose syrup, coconut flakes (29, 8%), alcohol, flavourings. <u>May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts, pistachio nuts, peanuts and sesame seeds.</u>					
COLOUR OF PRODUCT	Grey					
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)				
			Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 15 %	ENERGY	KJ	1672,0	0	0
FATS	15 %		kcal	400,0	0	0
ASHES	Max 0,5 %	FAT	g	15,0	0	0
SOLUBILITY	Good in milk	of which saturates	g	12,0	0	0
pH	6 +/-0,2	CARBOHYDRATE	g	61,0	0	0
		of which sugars	g	31,0	0	0
		PROTEIN	g	0,3	0	0
		SALT	g	0,03	0	0
MICROBIOLOGICAL CHARACTERISTICS						
TOTAL BACTERIAL LOAD	< 100000 cfu/g					
MOULDS	< 100 cfu/g					
YEASTS	< 100 cfu/g					
ENTEROBACTERIA	< 300 cfu/g					
STAPHYLOCOCCUS AUREUS	< 20 cfu/g					
SALMONELLA	Absent in 25 g					
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>						
TYPE OF PACKAGING	4Kg plastic bucket; 2 per box.					
SHELF LIFE	24 months if kept in original, undamaged packaging					
SAMPLE	200g					

029600

"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 on the label concerns the customer using the product itself".