


PRODUCT SPECIFICATION SHEET

CODE	18047	TYPE OF PRODUCT	PASTE		
NAME	PASTA FRAGOLA				
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	100 of product + 1 L of water + 300 g of sugar + 50g Supergelmix or 65g 1 Kg fruit Base. We recommend to add 3/5 g of Softin.				
HOW TO HANDLE	Handle the product with clean, dry utensils. Close the package 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)	Sugar, frozen strawberries (20%), glucose syrup, acidifier: citric acid, water, concentrated strawberry natural juice, strawberry seeds, colours: anthocyanins, turmeric, flavourings, thickeners: pectin, tara gum. <u>May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts, pistachios, peanuts and sesame seeds.</u>				
COLOUR OF PRODUCT	Red				
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 30 %	ENERGY	KJ 1098,0	0	0
FATS	0,1 %		kcal 262,4	0	0
ASHES	0,5 %	FATS	g 0,1	0	0
SOLUBILITY	Good prepared cold in water or milk	of which saturated fatty acids	g 0,0	0	0
pH	1,9+/-0,5	CARBOHYDRATES	g 59,1	0	0
		of which sugars	g 49,7	0	0
		PROTEINS	g 0,2	0	0
		SALT	g 0,06	0	0
MICROBIOLOGICAL CHARACTERISTICS					
TOTAL BACTERIAL LOAD	< 30000 cfu/g				
MOULDS	< 1000 cfu/g				
YEASTS	< 1000 cfu/g				
ENTEROBACTERIA	< 500 cfu/g				
STAPHYLOCOCCUS AUREUS	< 100 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	2,5 Kg bucket; 2 per box.				
SHELF LIFE	36 months if kept in original, undamaged packaging.				



The Genuine Company

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INGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • PRODUCT FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSERIE

SAMPLE

200 g

363400



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.

