

NGREDIENTI 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 PATISSER

PRODUCT SPECIFICATION SHEET

CODE 18080 **TYPE OF PRODUCT PASTE**

PASTA LAMPONE NAME



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF PRODUCT Semi-finished paste product for the preparation of artisanal gelato and for pastry

products.

DOSAGE FOR USE 100g of product + 1 L of water + 300 g of sugar + 50 g Supergelmix or

65 g product + 1 Kg of Fruit base (Base frutta).

We suggest adding 3/5 g of Softin.

HOW TO HANDLE Handle the product with clean, dry utensils. 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)

Sugar, glucose syrup, frozen raspberries (15%), water, acidifier: citric acid, malic acid,

colours: anthocyanins, caramel (E150c), flavourings, thickener: pectin.

May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts, pistachio

nuts, peanuts and sesame seeds.

COLOUR OF PRODUCT Dark red

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)						
			Per 100 g	of product	Per	100 g of gela	ato:	
HUMIDITY	Max 30 %	ENERGY	KJ	1152,6	0	0	0	
FATS	0,1 %		kcal	270,9	0	0	0	
ASHES	Max 0,6 %	FAT	g	0,1	0	0	0	
COLLIDIUTY	Good prepared cold	of which saturates	g	0,0	0	0	0	
SOLUBILITY	in water	CARBOHYDRATE	g	63	0	0	0	
рН	1,8+/-0,2	of which sugars	g	53	0	0	0	
		PROTEIN	g	0, 0	0	0	0	
		SALT	g	0,08	0	0	0	

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5000 cfu/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 products.

2,5 Kg bucket, 2 per box TYPE OF PACKAGING

36 months if kept in original, undamaged packaging. SHELF LIFE







Tel. +39 0541 859411 - Fax +39 0541 859412



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		
		05:	5500

"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".



