



PRODUCT SPECIFICATION SHEET

CODE:	14452B	TYPE OF PRODUCT:	PASTE	 
Name:	PASTA PISTACCHIO 100% SICILIA PREMIUM			
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE				
NAME OF FOOD	Semi-finished pistachio paste product for the preparation of artisan gelato and pastry products.			
DOSAGE	80/120 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 (according to Reg. (EU) 1169/2011)	Sicilia PISTACHIO paste. MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PEANUTS, SESAME SEEDS.			
COLOUR OF PRODUCT	Green. The colour of the product may vary according to the season of harvest.			
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
Solubility	Good in milk, prepared cold.	ENERGY kJ	2.604	
		ENERGY kcal	630	
		FAT g	56,00	
		OF WHICH SATURATES g	5,60	
		CARBOHYDRATE g	8,10	
		OF WHICH SUGARS g	4,50	
		PROTEIN g	18,00	
		SALT g	0,03	
MICROBIOLOGICAL CHARACTERISTICS				
TOTAL BACTERIAL LOAD	< 50.000 cfu/g			
MOULDS	< 1.000 cfu/g			
YEAST	< 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				
Type of Packaging	2,5 kg bucket; 2 per box			
Shelf life	24 months if kept in original undamaged packaging			
Sample	100 g			

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