

Gelato

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INGREDIENTI E IDEE PER IL	GELATO E LA PASTICCERIA • INGREDIE	NTS AND IDEAS	5 FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜ	R ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSERIE	
PRODUCT SPECIFICATION SHEET					
CODE:	14452B		TYPE OF PRODUCT:	PASTE senza glutine	
Name:		PASTA PISTACCHIO 100% SICILIA PREMIUM			
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE					
			Semi-finished pistachio paste product for the preparation of artisan gelato and pastry products.		
DOSAGE		80/120 g product + 1 kg white base.			
Close extern		dle the product using clean, dry utensils. e the packaging after use removing any possible residue of the product rnally. e 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		Gree	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 co		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 < 50.0		00 cfu/g			
MOULDS		< 1.00	< 1.000 cfu/g		
YEAST		< 100	cfu/g		
ENTEROBACTI	ERIA	< 100	cfu/g		
STAPHYLOCO	CCUS AUREUS	< 20 c	fu/g		
SALMONELLA		Abser	it in 25 g		
The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food					
Type of Packag	ging	2,5 kg bucket; 2 per box			
Shelf life		24 months if kept in original undamaged packaging			
Sample		100 g			
				22001145200	

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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.

