


PRODUCT SPECIFICATION SHEET

CODE	18154	TYPE OF PRODUCT	PASTE		
NAME	PASTA MANGO ALFONSO				
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	100g of product + 1L water + 300g sugar + 50g Supergelmix or 65g + 1Kg fruit Base. We recommend adding 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)	Glucose syrup, sugar, mango puree (15%), water, acidifiers: malic acid, citric acid, colours: turmeric, caramel (E150c), carotenes (soy), flavourings, thickeners: pectin, agar-agar, disodium diphosphate. <u>May contain traces of milk, egg, almonds, hazelnuts, walnuts, pistachios, peanuts and sesame seeds.</u>				
COLOUR OF PRODUCT	Orangey yellow				
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 29,4 %	ENERGY	KJ 1150,4	0	0
FATS	/ %		kcal 275	0	0
ASHES	0,6 %	FATS	g /	0	0
SOLUBILITY	Good in water	of which saturated fatty acids	g /	0	0
pH	2,5 +/- 0,2	CARBOHYDRATES	g 66	0	0
		of which sugars	g 47,4	0	0
		PROTEINS	g /	0	0
		SALT	g 0,02	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				
The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.					
TYPE OF PACKAGING	2,5Kg bucket; 2 per box.				
SHELF LIFE	24 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

200g

043500



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.

