


PRODUCT SPECIFICATION SHEET

CODE	14073	TYPE OF PRODUCT	PASTE
NAME	PASTA CREMA CACAO		

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished paste product with chocolate flavour for the preparation of artisanal gelato and for pastry products.

DOSAGE FOR USE 80g of product + 1kg white Base.

HOW TO HANDLE Handle the product using clean, dry utensils and 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) Cocoa powder (60%), sunflower seed oil, vegetable fats (palm), emulsifier: **soy** lecithin, cocoa paste (0,3%), flavourings, cocoa natural flavouring, salt.

May contain traces of milk, eggs, almonds, hazelnuts, walnuts, pistachios, peanuts

COLOUR OF PRODUCT Dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
HUMIDITY	Max 2 %	ENERGY	KJ 2241,6	0	0
FATS	45,9 %		kcal 535,7	0	0
ASHES	2 %	FATS	g 45,9	0	0
SOLUBILITY	Good prepared in milk both hot and cold	of which saturated fatty acids	g 10,8	0	0
		CARBOHYDRATES	g 7,8	0	0
		of which sugars	g 0	0	0
		PROTEINS	g 13,2	0	0
		SALT	g 0,07	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.

TYPE OF PACKAGING 6 Kg tin; 2 per box.

SHELF LIFE 36 months if kept in original, undamaged packaging

SAMPLE 200g

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