

Gelato

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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

CODE	26130	TYPE OF PRODU	JCT	VARIE	GATE	se	nza tine	
NAME		AMARENA	ΓΑ			glu	iten ee	
PF	RODUCT INTEND	ED FOR WORKSHOPS AND IND IS NOT ALLO		ONLY. DIRE	CT SALE TO	O THE PUBI	LIC	
NAME OF PRODUCT			Pre-candied cherries in syrup for decoration and garnishment of gelato and pastry					
DOSAGE FOR USE		As desired	As desired					
HOW TO HANDLE		any possible residue of the	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)		Charries (EO%) glucose sur	Cherries (50%), glucose syrup, sugar, sour black cherry juice (1%), acidifier: citric acid, grapes juice, flavourings, colours: anthocyanins, caramel (E150a), preservative: <b>sulphur dioxide</b> (as residual).					
	to Reg. (EU)	acid, grapes juice, flavouring	gs, colours			-		
1169/2011	to Reg. (EU)	acid, grapes juice, flavouring	gs, colours			-		
1169/2011 COLOUR O CHEI	to Reg. (EU) )	acid, grapes juice, flavouring sulphur dioxide (as residual Red	gs, colours l).		ins, caramel	l (E150a), pro		
1169/2011 COLOUR O CHEI	to Reg. (EU) ) F PRODUCT MICAL-PHYSICAL	acid, grapes juice, flavouring sulphur dioxide (as residual Red	gs, colours l).	: anthocyani	ins, caramel	l (E150a), pro	eservative	
1169/2011 COLOUR O CHEI	to Reg. (EU) ) F PRODUCT MICAL-PHYSICAL ARACTERISTICS	acid, grapes juice, flavouring sulphur dioxide (as residual Red	rrition F/ Per 100 g KJ	ACTS (avera of product 1139	age values)	) (E150a), pro	eservative	
1169/2011 COLOUR O CHEI CH/ FATS	to Reg. (EU) ) F PRODUCT MICAL-PHYSICAL ARACTERISTICS 0 %	acid, grapes juice, flavouring sulphur dioxide (as residual Red NUT ENERGY	gs, colours l). FRITION F/ Per 100 g	ACTS (avera of product 1139 276	age values) Per 0 0	) <b>1 (E150a), pro</b> <b>1 100 g of gela</b> 0 0 0	eservative ato: 0 0	
1169/2011 COLOUR O CHEI CH/ FATS	to Reg. (EU) ) F PRODUCT MICAL-PHYSICAL ARACTERISTICS	acid, grapes juice, flavouring sulphur dioxide (as residual Red NUT ENERGY FATS	rrition F/ Per 100 g KJ	ACTS (avera of product 1139 276 0	age values) Per 0 0 0	) r 100 g of gela 0 0 0	ato: 0 0 0	
COLOUR O CHEI CHJ	to Reg. (EU) ) F PRODUCT MICAL-PHYSICAL ARACTERISTICS 0 %	acid, grapes juice, flavouring sulphur dioxide (as residual Red NUT ENERGY	rrition F/ Per 100 g KJ kcal	ACTS (avera of product 1139 276	age values) Per 0 0	) <b>1 (E150a), pro</b> <b>1 100 g of gela</b> 0 0 0	eservative ato: 0 0	
1169/2011 COLOUR O CHEI CH/ FATS	to Reg. (EU) ) F PRODUCT MICAL-PHYSICAL ARACTERISTICS 0 %	acid, grapes juice, flavouring sulphur dioxide (as residual Red NUT ENERGY FATS of which saturated fatty acids	FRITION F/ Per 100 g KJ kcal g g	ACTS (avera of product 1139 276 0	age values) Per 0 0 0	) r 100 g of gela 0 0 0	ato: 0 0 0	
1169/2011 COLOUR O CHEI CH/ FATS	to Reg. (EU) ) F PRODUCT MICAL-PHYSICAL ARACTERISTICS 0 %	acid, grapes juice, flavouring sulphur dioxide (as residual Red NUT ENERGY FATS	rrition F/ Per 100 g KJ kcal g	ACTS (avera of product 1139 276 0 0	age values Per 0 0 0 0 0	) r 100 g of gela 0 0 0 0 0 0 0	eservative ato: 0 0 0 0 0	
1169/2011 COLOUR O CHEI CH/ FATS	to Reg. (EU) ) F PRODUCT MICAL-PHYSICAL ARACTERISTICS 0 %	acid, grapes juice, flavouring sulphur dioxide (as residual Red NUT ENERGY FATS of which saturated fatty acids CARBOHYDRATES	rrition F/ Per 100 g KJ kcal g g g	ACTS (avera of product 1139 276 0 0 67	age values) Per 0 0 0 0 0 0	) r 100 g of gela 0 0 0 0 0 0 0 0 0 0 0 0 0	eservative ato: 0 0 0 0 0 0	

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	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	2,750 Kg tin; 6 per box.
SHELF LIFE	36 months if kept in original, undamaged packaging
SAMPLE	200 g

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