


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>18087 A</b>	<b>TYPE OF PRODUCT</b>	<b>PASTE</b>		
<b>NAME</b>	<b>PASTA MORA</b>				
<b>PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.</b>					
<b>NAME OF FOOD</b>	Semi-finished paste product for the preparation of artisanal gelato and for pastry products.				
<b>DOSAGE FOR USE</b>	100g of product + 1 L of water + 300g of sugar + 50g Supergelmix or 65g of product + 1 Kg of fruit Base. We recommend adding 3/5 g of Softin				
<b>HOW TO HANDLE</b>	Handle the product using clean, dry utensils. Close properly after use removing any possible residue of the product externally. Store in a cool, dry place. Do not expose to direct sunlight				
<b>INGREDIENTS &amp; ALLERGENS</b> (according to Reg. (EU) 1169/2011)	Sugar, glucose syrup, frozen blackberries (19%), water, acidifier: citric acid, flavourings, colours: anthocyanins, indigotine, thickener: pectin.  <u>May contain soybeans, milk, egg, almonds, hazelnuts, walnuts and pistachio nuts.</u>				
<b>COLOUR OF PRODUCT</b>	Dark red				
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
<b>HUMIDITY</b>	Max 30 %	<b>ENERGY</b>	<b>KJ</b> 1149,9	0	0
<b>FAT</b>	0 %		<b>kcal</b> 274,8	0	0
<b>ASHES</b>	Max 0,01 %	<b>FAT</b>	<b>g</b> 0	0	0
<b>SOLUBILITY</b>	Good prepared cold in water or milk	<b>of which saturates</b>	<b>g</b> 0	0	0
<b>pH</b>	2+/-0,2	<b>CARBOHYDRATE</b>	<b>g</b> 66,1	0	0
		<b>of which sugars</b>	<b>g</b> 52,2	0	0
		<b>PROTEIN</b>	<b>g</b> 0,2	0	0
		<b>SALT</b>	<b>g</b> 0,02	0	0
MICROBIOLOGICAL CHARACTERISTICS					
<b>TOTAL BACTERIAL LOAD</b>	< 5000 cfu/g				
<b>MOULDS</b>	< 100 cfu/g				
<b>YEASTS</b>	< 100 cfu/g				
<b>ENTEROBACTERIA</b>	< 100 cfu/g				
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g				
<b>SALMONELLA</b>	Absent in 25 g				
<b>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</b>					
<b>TYPE OF PACKAGING</b>	3 Kg bucket; 2 per box				
<b>SHELF LIFE</b>	24 months if kept in original, undamaged packaging.				

SAMPLE

200 g

080700



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.

