

Optima srl con unico socio Via Gaggio, 72 - 47832 S. Clemente (RN) Italy Piva 01 622 060 406

Tel. +39 0541 859411 - Fax +39 0541 859412 email: mec3@mec3.it - www.mec3.com



DRODUCT SDECIFICATION SHEET

CODE 08075	TYPE OF PRODUCT POWDER					
NAME	GUSTO POMPELMO ROSA 500					
P	RODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.					
NAME OF FOOD	Semi-finished powder product for the preparation of a pink grapefruit flavoured artisanal gelato.					
DOSAGE FOR USE	FOR GELATO: 1, 25 Kg of product + 2, 5 L of water. FOR SLUSH: 1, 25 Kg of product + 5 L of product.					
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 & ALLER (according to Reg. (EU) 1169/2011)						
	May contain soybeans, milk, egg, almonds, hazelnuts, walnuts, pistachio nuts.					
COLOUR OF PRODUCT	Pale Orange.					
CHEMICAL-PHYSICAL CHARACTERISTICS NUTRITION FACTS (average values)						

CHARACTERISTICS		NUTRITION FACTS (average values)				
				Per 100 g	of product	Per 100 g of gelato:
HUMIDITY	Max 1	%	ENERGY	KJ	1722, 5	574, 2
FATS	3, 8	%		kcal	411, 7	137, 2
ASHES	Max 2	%	FAT	g	3, 8	1, 3
SOLUBILITY	Good in water	.Cold	of which saturates	g	2, 0	0, 7
	preparation.		CARBOHYDRATE	g	92, 1	30, 7
			of which sugars	g	88, 8	29,6
			PROTEIN	g	0, 1	0, 05
			SALT	g	0, 2	0, 05
			MICROBIOLOGIC	CAL CHARACTI	RISTICS	
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 produ	ict conforms	s to the	EC 1881/2006 regulation	and its subse	quent updates-	concerning contaminants in
			food	products.		

TYPE OF PACKAGING

Gelato

1, 25 Kg Bag; No. 10 per box.



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.



Optima srl con unico socio Via Gaggio, 72 - 47832 S. Clemente (RN) Italy P.iva 01 622 060 406

/

Tel. +39 0541 859411 - Fax +39 0541 859412 email: mec3@mec3.it - www.mec3.com

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

SHELF LIFE

SAMPLE

Gelato

24 months if kept in original, undamaged packaging.

340600



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.