

## PRODUCT SPECIFICATION SHEET

<b>CODE:</b>	<b>14689</b>	<b>TYPE OF PRODUCT:</b>	<b>PASTE</b>	 
<b>Name:</b>	<b>PASTA PISTACCHIO 100% SELECTION MEC3</b>			

### PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

<b>NAME OF FOOD</b>	Semi-finished pistachio paste product for the preparation of artisan gelato and pastry products.
<b>DOSAGE</b>	80/120 g product + 1 kg white base.
<b>HOW TO HANDLE</b>	Handle the product using clean, dry utensils. Close the packaging after use removing any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight .
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	PISTACHIO paste.  MAY CONTAIN: ALMONDS.
<b>COLOUR OF PRODUCT</b>	Pale dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
<b>Solubility</b>	Good in milk, prepared cold.	<b>ENERGY kJ</b>	2.501
		<b>ENERGY kcal</b>	605
		<b>FAT g</b>	51,00
		<b>OF WHICH SATURATES g</b>	6,10
		<b>CARBOHYDRATE g</b>	6,90
		<b>OF WHICH SUGARS g</b>	4,60
		<b>PROTEIN g</b>	25,00
		<b>SALT g</b>	0,00

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 20.000 cfu/g
<b>MOULDS</b>	< 500 cfu/g
<b>YEAST</b>	< 500 cfu/g
<b>ENTEROBACTERIA</b>	< 200 cfu/g
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g
<b>SALMONELLA</b>	Absent in 25 g

**The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food**

<b>Type of Packaging</b>	4 kg bucket; 2 per box.
<b>Shelf life</b>	18 months if kept in original undamaged packaging
<b>Sample</b>	100 g

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