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NGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • INGREDIENTS AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSER

## PRODUCT SPECIFICATION SHEET

CODE: 14347A **TYPE OF PRODUCT:** 

**PASTA CHERRY** Name:



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

NAME OF FOOD Semi-finished paste for the preparation of artisanal gelato and pastry making.

**DOSAGE** TO PREPARE GELATO: 100 g product + 1 kg white base.

TO VARIEGATE USE as desired.

**HOW TO HANDLE** 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.

**INGREDIENTS & ALLERGENS** 

(according to Reg. (EU)

1169/2011)

frozen amarena cherries 63%, sugar, dried glucose syrup, concentrated amarena cherry juice, acid (citric acid), flavourings, thickener (pectin), colour

(anthocyanins).

MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS,

WALNUTS, PISTACHIO NUTS.

COLOUR OF PRODUCT deep purple

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)		
			Per 100 g of product		
<b>pH</b> 2,8 +/-0,2		ENERGY kJ	1180		
Solubility	good in milk or water, prepared cold		ENERGY kcal	277	
Humidity: Max 32%			FAT g	0,00	
Fats: 0%			OF WHICH SATURATES g	0,00	
Ash: Max 0,3%			CARBOHYDRATE g	66	
			OF WHICH SUGARS g	59	
			PROTEIN g	0,5	
			SALT g	0,02	
		MICE	ROBIOLOGICAL CHARACTERISTICS		
TOTAL BACTERIAL LOAD < 5.00		0 cfu/g			
MOULDS		< 100	cfu/g		
<b>YEAST</b> < 100		cfu/g			
ENTEROBACTERIA < 100		cfu/g			
STAPHYLOCOCCUS AUREUS < 20 c		fu/g			
SALMONELLA		Abser	t in 25 g		
The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food					
Type of Packaging		5 kg bucket; 2 per box			
Shelf life		24 months if kept in original undamaged packaging			
Sample		250 g	<u> </u>		
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