


PRODUCT SPECIFICATION SHEET

CODE:	14347A	TYPE OF PRODUCT:	PASTE	
Name:	PASTA CHERRY			

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	
pH	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

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5.000 cfu/g
MOULDS	< 100 cfu/g
YEAST	< 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

Type of Packaging	5 kg bucket; 2 per box
Shelf life	24 months if kept in original undamaged packaging
Sample	250 g

13861434700