

Optima Spa con unico socio

Company subject to management and coordination of Cone Investments UK Ltd.

Via Gaggio, 72 - 47832 S. Clemente (RN) Italy

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TI E IDEE PER II GELATO E LA PASTICCERIA . ING AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING. • ROHSTOFFF FÜR ITALIENISCHES SPEISFFIS LIND KONDITORFI • PRODUITS POUR GLACE ARTISANALE ET PATISSER

PRODUCT SPECIFICATION SHEET

CODE 18359 TYPE OF PRODUCT **PASTE**

NAME **GRANFRUTTA ANANAS**





PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished paste product with pineapple for use in the preparation of artisanal gelato.

DOSAGE Dosage per litre: 785 g product + 1 L water

Dosage for gelato pan: 1, 65 Kg product + 2, 1 L water

Dosage for icelolly: 500 g product + 1L water

Advice for use: to obtain a creamy and scoopable structure we recommend blending the

mixture in the blender and batch freezing briefly.

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.

- ONCE THE BUCKET HAS BEEN OPENED WE RECOMMEND STORING IN THE REFRIGERATOR

AND CONSUMING PREFERABLY WITHIN ONE MONTH.

- ONCE THE BUCKET HAS BEEN OPENED, IF PRESERVED AT ROOM TEMPERATURE,

ACCORDING TO AVERAGE SEASONAL TEMPERATURES WE RECOMMEND CONSUMING

WITHIN 10-15 DAYS.

INGREDIENTS & ALLERGENS

(according to Reg. (EU)

1169/2011)

Frozen Pineapple (pineapple chunks, pineapple puree) (42%), sugar, glucose syrup, concentrated pineapple juice (6%), vegetable fibre (inulin), thickeners: pectin and tara gum, flavourings, acidifiers: citric acid, preservative: potassium sorbate, colours: turmeric.

May contain soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.

COLOUR OF PRODUCT yellow

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)			
				Per 100 g of product		Per 100g of gelato:
HUMIDITY	Max 28	%	ENERGY	KJ	1126	
FAT	0, 0	%		Kcal	265	
ASHES	Max 0, 5	%	FATS	g	0	
SOLUBILITY	Good in water using a whisk		of which saturates	g	0	
	or a mixer.	CARBOHYDRATE	g	64		
РН	3, $1 + / - 0$, 1 on product exactly as it is.		of which sugars	g	57	
			PROTEIN	g	0	
			SALT	g	0, 02	

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD < 10000 cfu/g







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MOULDS < 500 cfu/g YEASTS < 500 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 Buckets; No. 2 per Box

SHELF LIFE 18 months if kept in original undamaged packaging.

SAMPLE

125800



