

## 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:
<b>HUMIDITY</b>	Max 28 %	<b>ENERGY</b>	KJ 1126	
<b>FAT</b>	0, 0 %		Kcal 265	
<b>ASHES</b>	Max 0, 5 %	<b>FATS</b>	g 0	
<b>SOLUBILITY</b>	Good in water using a whisk or a mixer.	<b>of which saturates</b>	g 0	
<b>PH</b>	3, 1 +/- 0, 1 on product exactly as it is.	<b>CARBOHYDRATE</b>	g 64	
		<b>of which sugars</b>	g 57	
		<b>PROTEIN</b>	g 0	
		<b>SALT</b>	g 0, 02	

### MICROBIOLOGICAL CHARACTERISTICS

**TOTAL BACTERIAL LOAD** < 10000 cfu/g

<b>MOULDS</b>	< 500 cfu/g
<b>YEASTS</b>	< 500 cfu/g
<b>ENTEROBACTERIA</b>	< 100 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>	5 Kg Buckets; No. 2 per Box
<b>SHELF LIFE</b>	18 months if kept in original undamaged packaging.
<b>SAMPLE</b>	/

125800