

Gelato

Optima srl con unico socio Via Gaggio, 72 - 47832 S. Clemente (RN) kaly P.iva 01 622 060 406 Tel. +39 0541 859411 - Fax +39 0541 859412 email: mec3@mec3.it - www.mec3.com



INGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • PRODUCT FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSERIE

PRODUCT SPECIFICATION SHEET

CODE 16047	TYPE OF PRO	ODUCT	BISC	UITS			
ΝΑΜΕ	FROLLINO COO	KIES® ME	EC3				
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.							
NAME OF FOOD	Confectionery bakery	Confectionery bakery product , chocolate flavoured dry biscuits.					
DOSAGE FOR USE	As it is	As it is					
HOW TO HANDLE	possible residue of the	Handle the product using clean, dry utensils. Close properly after use removing any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight.					
INGREDIENTS & ALLERGENSSoft wheat flour, sugar, vegetable fats (palm), powdered egg yolk, g(according to Reg. (EU)cocoa powder, raising agents: sodium bicarbonate, skimmed milk po1169/2011)flavourings.							
	May contain almonds.	May contain almonds.					
COLOUR OF PRODUCT	Typical amber colour						
CHEMICAL-PHYSIC CHARACTERISTIC		NUTRITION FACTS (average values)					
		Per 100 g of product			Per 100 g of gelato:		
HUMIDITY 2, 1 g/100g	ENERGY	KJ	1880, 0	0	0, 0	0	
	%	kcal	430, 0 20, 0	0 0	0, 0 0, 0	0 0	
	of which saturatos	g	20, 0 3, 2	0	0, 0 0, 0	0	
SOLUBILITY Use the produt	exactly as	g		-		-	
it is	CARBOHYDRATE	g	69, 0	0	0, 0	0	
	of which sugars	g	24, 0	0	0, 0	0	
	PROTEIN	g	7, 0	0	0, 0	0	
	SALT	g	0,4	0	0, 0	0	
	MICROBIOLOGIC	AL CHARACTE	RISTICS				
TOTAL MESOPHILIC(MICROBIA	L)LOAD < 10 cfu/g						
TOTAL COLIFORM	< 10 cfu/g						
ESCHERICHIA COLI	< 10 cfu/g						
BACILLUS CEREUS 30°C	< 10 cfu/g						
SALMONELLA	Absent in 25 g				-		
The product conforms t	to the EC 1881/2006 regulation		quent update	es- concern	ing contami	nants in	
food products.							
	0,7 Kg bag ; 6 per box						
SHELF LIFE	18 months if kept in original, undamaged packaging.						
SAMPLE /							

140600

