


PRODUCT SPECIFICATION SHEET

CODE	18072	TYPE OF PRODUCT	PASTE				
NAME	PASTA CASSIS						
PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.							
NAME OF FOOD	Semi-finished paste product with blackcurrant (cassis berry) flavour for the preparation of artisanal gelato and for pastry products.						
DOSAGE FOR USE	100g of product + 1 L of water + 300g of sugar + 50g Supergelmix or 65g of product + 1 Kg of fruit Base. We recommend to add 3/5 g of Softin						
HOW TO HANDLE	Handle the product with clean, dry utensils. Close properly after use removing any possible residue of the product externally. Store in a cool, dry place. Do not expose to direct sunlight						
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	Sugar, glucose syrup, frozen cassis berries (15%), water, acidifiers: citric acid, malic acid, concentrated black bilberry juice (5%), colours: anthocyanins, caramel (E150c), thickener: pectin, flavourings. <u>May contain traces of soybeans, milk, egg, almonds, hazelnuts, walnuts, pistachios, peanuts and sesame seeds.</u>						
COLOUR OF PRODUCT	Purple						
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)					
		Per 100 g of product		Per 100 g of gelato:			
HUMIDITY	Max 30 %	ENERGY	KJ	1138,2	0	0	0
FATS	0,034 %		kcal	272	0	0	0
ASHES	Max 1 %	FATS	g	0	0	0	0
SOLUBILITY	Good prepared cold in water or milk, excluding fruit pieces.	of which saturated fatty acids	g	0	0	0	0
pH	1,8+/-0,2	CARBOHYDRATES	g	62,4	0	0	0
		of which sugars	g	50,4	0	0	0
		PROTEINS	g	0,1	0	0	0
		SALT	g	0,01	0	0	0
MICROBIOLOGICAL CHARACTERISTICS							
TOTAL BACTERIAL LOAD	< 5000 cfu/g						
MOULDS	< 100 cfu/g						
YEASTS	< 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 products.							
TYPE OF PACKAGING	2,5 Kg bucket; 2 per box						
SHELF LIFE	36 months if kept in original, undamaged packaging.						



The Genuine Company

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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

SAMPLE

200g

099500



This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients in the label concerns the customer using the product itself.

