

PRODUCT SPECIFICATION SHEET

CODE	18073	TYPE OF PRODUCT	VARIEGATE	
NAME	FIORDIFRAGOLA			

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished paste product for variegating artisanal gelato and for filling semifreddi desserts and cakes .

DOSAGE FOR USE As it is

HOW TO HANDLE 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 & ALLERGENS (according to Reg. (EU) 1169/2011) Semi-candied strawberries (strawberries (30,46%)(on the total of semi-finished product), sugar, acidifier: citric acid), sugar, glucose syrup, water, vegetable fibre (inulin), maltodextrin, acidifier: citric acid, flavourings, thickeners: agar-agar, pectin, natural flavouring, flavouring, strawberry seeds, colours: anthocyanins, preservative: potassium sorbate.

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

COLOUR OF PRODUCT Red

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		Per 100 g of gelato:
HUMIDITY	Max 30 %	ENERGY	KJ 1154	0,0
FAT	0 %		kcal 272	0,0
ASHES	Max 0,01 %	FAT	g 0,0	0,0
SOLUBILITY	Use the products as it is	of which saturates	g 0,0	0,0
pH	2,5 +/- 0,5	CARBOHYDRATE	g 65	0,0
		of which sugars	g 56	0,0
		PROTEIN	g 0,7	0,00
		SALT	g 0,02	0,00

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 20000 cfu/g
MOULDS	< 1500 cfu/g
YEASTS	< 1500 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 tin; 2 per box

SHELF LIFE	24 months if kept in original, undamaged packaging.
SAMPLE	200 g

034600



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.

