



TECHNICAL FORM

Mix type: **MIX FOR POTATO DUMPLINGS CATERING**

from the mixing of raw materials coming from EU.

<u>Ingredients:</u> Potatoes 74% (flake and starch), maize starch, tender wheat flour Type "00", salt, egg powder, milk powder. Additives in potatoes: preservative: E 223, antioxidant: E 304, acidity corrector: E 330, emulsifier: E 471, Stabilizer: E 450i.	
<u>Instructions for use:</u> Dilute 10 kg of preparation in the planetarium with 12.5 litres of cold water and kneading at max for 2 Minutes (put the preparation in water, not vice versa); form and dust the dumplings with flour Rice or equivalent. The product obtained if in cell (2-5 °c) is kept for several days; If Frozen, put them directly into boiling water.	<u>Organoleptic Characteristics:</u> Flavour----- typical potato Smell-----characteristic Aspect----- gross powder Color----- yellow
<u>Physical and chemical characteristics:</u> Humidity: 6,5 - 8% Max Granulometry: < 0,9 mm Max	<u>Nutritional values for 100 g:</u> Energy (Kj/Kcal) 1.445/341 Fat 0,9 g of which saturated fatty acids 0,48 g Carbohydrates 77,1 g of which Sugars 15,7 g Protein 4,1 g Fibers 3,9 g Salt 3,77 g
<u>Bacteriological Characteristics:</u> Total Bacteria Count UFC/g: < 50.000 Total Coliforms U.F.C./g: < 100 Escherichia coli U.F.C./g: < 10 Salmonella in 25 g: Assente Moulds and Yeasts U.F.C./g < 1000	
<u>Shelf-life:</u> <u>Packing:</u> <u>Allergens:</u> <u>Application:</u>	1 year in the original packagind, in a cool and dry place Packing multilayer paper bags of 1 kg and 10 kg. Gluten, Egg proteins, milk proteins, sulphurous anhydride. Homemade potato dumplings for catering, collective catering, fresh pasta workshops. Special for mechanical machining.

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Signature:



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