

Gelato

Optima Spa con unico socio Company subject to management and coordination of Cone Investments UK Ltd. Via Gaggio, 72 · 47832 S. Clemente (RN) Italy VAT 01622060406

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		FRODUCT	PECIFICATION	SHEET	
CODE	13102	TYPE OF PR	ODUCT	POWDER	senza
NAME		CREMFIX	NEUTRO		glutine gluten free
	PRODU	CT FOR PROFESSIONA	L USE , NOT INTER	NDED FOR RETAIL SALE.	
NAME OF FOOD		Semi-finished powder product for the preparation of confectionery pastry products. To stabilize whipped cream in order to create cakes to be preserved at + 2°C, + 4°C.			
DOSAGE		200 g product + 300 g water + 1 L whipped cream. Whip the cream. In another bowl mix warm water and cremfix NEUTRO MEC3 and incorporate the aromatized paste of the desired flavour. Incorporate the whipped cream and the cream will be ready to use. Preserve in the refrigerator at +2°/+4°C:			
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 .			
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)		Sugar, modified starch, skimmed <b>milk</b> powder, food gelatin, <b>lactose, milk</b> proteins, flavourings.			
		May contain soybeans	s eggs almonds ha	zelnuts, walnuts and pistachio n	nuts .
			<i>b,</i> e865, annona5, ne	zemats, wamats and pistaemo n	10.00
COLOUR OF P	PRODUCT		, <u>ess</u> , amonas, ne		
COLOUR OF P		lvory white			
CHEMI	PRODUCT CAL-PHYSICAL CACTERISTICS			ACTS (average values)	
CHEMI	CAL-PHYSICAL			ACTS (average values)	
CHEMI	CAL-PHYSICAL		NUTRITION F	ACTS (average values)	
CHEMI	CAL-PHYSICAL	Ivory white	NUTRITION F Per 100 g of	ACTS (average values)	
CHEMI	CAL-PHYSICAL	Ivory white	NUTRITION F Per 100 g of KJ	ACTS (average values) product 1.663	
CHEMI CHAR	CAL-PHYSICAL	Ivory white ENERGY FATS	NUTRITION F Per 100 g of KJ Kcal	ACTS (average values) product 1.663 391	
CHEMI CHAR	CAL-PHYSICAL ACTERISTICS	Ivory white ENERGY FATS	NUTRITION F Per 100 g of KJ Kcal g	ACTS (average values) product 1.663 391 0,00	
CHEMI CHAR	CAL-PHYSICAL ACTERISTICS	Ivory white ENERGY FATS of which saturates	NUTRITION F Per 100 g of KJ Kcal g g	ACTS (average values) product 1.663 391 0, 00 0, 00	
CHEMI	CAL-PHYSICAL ACTERISTICS	Ivory white Ivory white ENERGY FATS of which saturates CARBOHYDRATE	NUTRITION F Per 100 g of KJ Kcal g g g g	ACTS (average values) product 1.663 391 0,00 0,00 89,00	
CHEMI CHAR	CAL-PHYSICAL ACTERISTICS	Ivory white ENERGY FATS of which saturates CARBOHYDRATE of which sugars PROTEIN	NUTRITION F Per 100 g of KJ Kcal g g g g g g g g	ACTS (average values) product 1.663 391 0,00 0,00 89,00 77,00 8,80	
CHEMI CHAR	CAL-PHYSICAL ACTERISTICS	Ivory white	NUTRITION F Per 100 g of KJ Kcal g g g g g	ACTS (average values) product 1.663 391 0,00 0,00 89,00 77,00 8,80 0,29	
CHEMI CHAR	CAL-PHYSICAL ACTERISTICS	Ivory white	NUTRITION F Per 100 g of KJ Kcal g g g g g g g	ACTS (average values) product 1.663 391 0,00 0,00 89,00 77,00 8,80 0,29	
CHEMI CHAR Solubility	CAL-PHYSICAL ACTERISTICS	Ivory white	NUTRITION F Per 100 g of KJ Kcal g g g g g g g	ACTS (average values) product 1.663 391 0,00 0,00 89,00 77,00 8,80 0,29	
CHEMI CHAR Solubility TOTAL BACTER MOULDS	CAL-PHYSICAL ACTERISTICS	Ivory white   Ivory white </td <td>NUTRITION F Per 100 g of KJ Kcal g g g g g g g</td> <td>ACTS (average values) product 1.663 391 0,00 0,00 89,00 77,00 8,80 0,29</td> <td></td>	NUTRITION F Per 100 g of KJ Kcal g g g g g g g	ACTS (average values) product 1.663 391 0,00 0,00 89,00 77,00 8,80 0,29	
CHEMI CHAR Solubility TOTAL BACTER MOULDS YEASTS	CAL-PHYSICAL ACTERISTICS	Ivory white Ivory white ENERGY FATS of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLO < 5.000 cfu/g < 100 cfu/g < 100 cfu/g	NUTRITION F Per 100 g of KJ Kcal g g g g g g g	ACTS (average values) product 1.663 391 0,00 0,00 89,00 77,00 8,80 0,29	
CHEMI CHAR Solubility TOTAL BACTER MOULDS YEASTS ENTEROBACTE	CAL-PHYSICAL ACTERISTICS	Ivory white	NUTRITION F Per 100 g of KJ Kcal g g g g g g g	ACTS (average values) product 1.663 391 0,00 0,00 89,00 77,00 8,80 0,29	
CHEMI CHAR Solubility TOTAL BACTER MOULDS YEASTS	CAL-PHYSICAL ACTERISTICS	Ivory white Ivory white ENERGY FATS of which saturates CARBOHYDRATE of which sugars PROTEIN SALT MICROBIOLO < 5.000 cfu/g < 100 cfu/g < 100 cfu/g	NUTRITION F Per 100 g of KJ Kcal g g g g g g g	ACTS (average values) product 1.663 391 0,00 0,00 89,00 77,00 8,80 0,29	





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

 TYPE OF PACKAGING
 1 Kg bag ; 10 per box.

 SHELF LIFE
 24 months if kept in original undamaged packaging.

 SAMPLE
 100 g

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