

PRODUCT SPECIFICATION SHEET

CODE 18351 **TYPE OF PRODUCT** PASTE

NAME GRANFRUTTA MANGO ALPHONSO



PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished paste product for use in the preparation of artisanal gelato.

DOSAGE

Dosage per litre: 785 g product + 1 L water
 Dosage for gelato pan: 1, 65 Kg product + 2, 1 L water
 Dosage for icelolly: 500 g product + 1L water
 Advice for use: to obtain a creamy and scoopable structure we recommend blending the mixture in the blender and batch freezing briefly.

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 .

- ONCE THE BUCKET HAS BEEN OPENED WE RECOMMEND STORING IN THE REFRIGERATOR AND CONSUMING PREFERABLY WITHIN ONE MONTH.
- ONCE THE BUCKET HAS BEEN OPENED , IF PRESERVED AT ROOM TEMPERATURE , ACCORDING TO AVERAGE SEASONAL TEMPERATURES WE RECOMMEND CONSUMING WITHIN 10-15 DAYS.

INGREDIENTS & ALLERGENS
(according to Reg. (EU) 1169/2011)

Frozen Alphonso mango puree(72%), sugar, glucose syrup, vegetable fibre (inulin), maltodextrin,thickeners: tara gum, xanthan gum,acidifiers: citric acid, malic acid, colours: turmeric, paprika extract, natural flavouring , flavourings, preservative: potassium sorbate.

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

COLOUR OF PRODUCT Orange

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
			Per 100 g of product	Per 100g of gelato:
HUMIDITY	Max 28 %	ENERGY	KJ 1162, 0	0, 0
FAT	0, 0 %		Kcal 274, 0	0, 0
ASHES	Max 0, 5 %	FATS	g 0, 0	0, 0
SOLUBILITY	Good in water using a whisk or mixer.	of which saturates	g 0, 0	0, 0
PH	3, 7 +/- 0, 1 on the product exactly as it is.	CARBOHYDRATE	g 68, 0	0, 0
		of which sugars	g 51, 0	0, 0
		PROTEIN	g 0, 0	0, 00
		SALT	g 0, 00	0, 00

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 1831/2003 regulation and its subsequent updates- concerning contaminants in food

TYPE OF PACKAGING	5 Kg Buckets ; no. 2 per box.
SHELF LIFE	18 months if kept in original undamaged packaging.
SAMPLE	/

124800