

PRODUCT SPECIFICATION SHEET

CODE	14018	TYPE OF PRODUCT	PASTE
NAME	PASTA GUSTO AMARETTO		

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD	Semi- finished amaretto flavoured paste product for the preparation of artisanal gelato and pastry products.
DOSAGE	80 g product + 1Kg white base.
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, vegetable oils and fats (sunflower, palm), ALMONDS, PEANUTS , cocoa powder, HAZELNUT paste, caramelized sugar, ALMOND paste, emulsifier (SOYBEAN, lecithin) colour (caramel (E150c)), flavourings.
COLOUR OF PRODUCT	Brown
	<u>MAY CONTAIN MILK, EGGS, WALNUTS, CASHEWS, PECAN NUTS , PISTACHIO NUTS, MACADEMIA NUTS AND SESAME SEEDS.</u>

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
Solubility	Good in milk, cold preparation.	ENERGY	KJ	2. 458
			Kcal	591
		FATS	g	41, 00
		of which saturates	g	8, 60
		CARBOHYDRATE	g	46, 00
		of which sugars	g	41, 00
		PROTEIN	g	7, 40
		SALT	g	0, 03

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 1831/2006 regulation and its subsequent updates- concerning contaminants in food

TYPE OF PACKAGING	5, 5 Kg tinplate tin; No. 2 per Box.
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SHELF LIFE	36 months if kept in original undamaged packaging.
SAMPLE	200 g

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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.

