

## PRODUCT SPECIFICATION SHEET

CODE **14452B** TYPE OF PRODUCT **PASTE**

PREMIUM

NAME **PASTA PISTACCHIO 100% SICILIA**



### PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished pistachio paste for the preparation of artisanal gelato and pastry products.

DOSAGE 80/120g product + 1 Kg 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) Sicilian **Pistachio** paste

May contain soybeans, milk, eggs, almonds, hazelnuts, walnuts, cashews, peanuts and sesame seeds.

COLOUR OF PRODUCT Green. The colour of the product varies according to the season of harvesting.

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		Per 100g of gelato:
HUMIDITY	4 %	ENERGY	KJ 2120,0	0,0
FAT	43,0 %		Kcal 507,0	0,0
ASHES	3,4 %	FATS	g 43,0	0,0
SOLUBILITY	Good in milk. Cold preparation.	of which saturates	g 2,4	0,0
		CARBOHYDRATE	g 20,0	0,0
		of which sugars	g 1,8	0,0
		PROTEIN	g 20,0	0,00
		SALT	g 0,03	0,00

### MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD < 50000 cfu/g  
 MOULDS < 1000 cfu/g  
 YEASTS < 500 cfu/g  
 ENTEROBACTERIA < 200 cfu/g  
 STAPHYLOCOCCUS AUREUS < 100 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 2, 5 Kg Bucket ; 2 per box.

SHELF LIFE 24 months if kept in original undamaged packaging.



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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

SAMPLE

100 g

085800



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.

