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NGREDIENTI 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

## PRODUCT SPECIFICATION SHEET

CODE: 14020 **TYPE OF PRODUCT:** 

**PASTA COCCO** Name:





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

NAME OF FOOD Semi-finished paste product for the preparation of artisanal gelato and pastry

products.

**DOSAGE** 60 g 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)

glucose-fructose syrup, coconut flakes 30,0%, alcohol, flavourings.

MAY CONTAIN SOYBEAN, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS,

PISTACHIO NUTS.

**COLOUR OF PRODUCT** grey

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)	
		Per 100 g of product		
PH	6 +/- 0,2		ENERGY kJ	1.764
Solubility	good in milk		ENERGY Kcal	422
			FAT g	19,00
			OF WHICH SATURATES g	16,00
			CARBOHYDRATE g	53,00
			OF WHICH SUGARS g	31,00
			PROTEIN g	1,70
			SALT g	0,03
MICROBIOLOGICAL CHARACTERISTICS				
TOTAL BACTE	RIAL LOAD	< 100.	000 cfu/g	
MOULDS		< 200 cfu/g		
YEAST		< 200	cfu/g	
ENTEROBACT	TERIA	< 300	cfu/g	
STAPHYLOCO	CCUS AUREUS	< 20 cfu/g		
SALMONELLA	1	Absent in 25 g		
The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food				
Type of Packa	ging	4 kg bucket; 2 per box		
Shelf life		24 months if kept in original undamaged packaging		
Sample		200 g		
Campio		200 9		1269140200

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