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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: 14689A **TYPE OF PRODUCT:** 

**PASTA PISTACCHIO 100%** Name: SELECTION MEC3



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

NAME OF FOOD Semi-finished pistachio paste product for the preparation of artisan gelato and

pastry products.

**DOSAGE** 80/120 g product + 1 kg white base.

Handle the product using clean, dry utensils. **HOW TO HANDLE** 

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)

PISTACHIO paste.

MAY CONTAIN: ALMONDS.

**COLOUR OF PRODUCT** Pale dark brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)		
		Per 100 g of product		
Solubility Good in milk,		ENERGY kJ	2.501	
prepared cold.				
		ENERGY kcal	605	
		FAT g	51,00	
		OF WHICH SATURATES g	6,10	
		CARBOHYDRATE g	6,90	
		OF WHICH SUGARS g	4,60	
		PROTEIN g	25,00	
		SALT g	0,00	
MICROBIOLOGICAL CHARACTERISTICS				
TOTAL BACTERIAL LOAD < 20.0		000 cfu/g		
MOULDS	< 500	cfu/g		
YEAST	< 500	cfu/g		
ENTEROBACTERIA < 100		cfu/g		
STAPHYLOCOCCUS	SAUREUS < 20 c	:fu/g		
SALMONELLA	Abser	nt in 25 g		
The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning				
contaminants in food				
Type of Packaging	J	4 kg bucket; 2 per box.		
Shelf life	24 m	24 months if kept in original undamaged packaging		
Sample	100 ຢູ	100 g		

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