

PRODUCT SPECIFICATION SHEET

CODE: 14689A **TYPE OF PRODUCT:** PASTE

Name: PASTA PISTACCHIO 100%
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.

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) 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, prepared cold.	ENERGY kJ	2.501
		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 < 20.000 cfu/g

MOULDS < 500 cfu/g

YEAST < 500 cfu/g

ENTEROBACTERIA < 100 cfu/g

STAPHYLOCOCCUS AUREUS < 20 cfu/g

SALMONELLA Absent in 25 g

The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food

Type of Packaging 4 kg bucket; 2 per box.

Shelf life 24 months if kept in original undamaged packaging

Sample 100 g

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