



PRODUCT SPECIFICATION SHEET

CODE:	24081A	TYPE OF PRODUCT:	SAUCE	 
Name:	TOPPING FRAGOLA			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Confectionery paste preparation product for decoration in gelato and pastry making .
DOSAGE	as it is
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 syrup, sugar, frozen strawberry puree 15,0%, water, frozen strawberries 5,0%, acid (citric acid), thickeners (agar-agar, pectin), natural flavouring, flavourings, colour (anthocyanins). MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
COLOUR OF PRODUCT	red

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
pH	2,7 +/- 0,5	ENERGY kJ	1.146
Solubility	use the product exactly as it is	ENERGY kcal	270
		FAT g	0,10
		OF WHICH SATURATES g	0,00
		CARBOHYDRATE g	67,00
		OF WHICH SUGARS g	52,00
		PROTEIN g	0,00
		SALT g	0,02

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5.000 cfu/g
MOULDS	< 100 cfu/g
YEAST	< 100 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	1 kg bottle; 6 per box
Shelf life	30 months if kept in original undamaged packaging
Sample	100 g

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