

## PRODUCT SPECIFICATION SHEET

<b>CODE:</b>	<b>14054A</b>	<b>TYPE OF PRODUCT:</b>	<b>PASTE</b>	
<b>Name:</b>	<b>PASTA FRENCH VANILLA</b>			

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

<b>NAME OF FOOD</b>	Semi-finished vanilla flavoured paste product for the preparation of artisanal gelato and pastry making.
<b>DOSAGE</b>	30 g product + 1 kg white base.
<b>HOW TO HANDLE</b>	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 .
<b>INGREDIENTS &amp; ALLERGENS</b> (according to Reg. (EU) 1169/2011)	sugar, glucose syrup, water, flavourings, salt, grounded vanilla pods, colour (caramel (E150c)), thickeners (agar-agar, pectin), natural flavouring, vanilla extract 0,1%.  MAY CONTAIN: SOYBEAN, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
<b>COLOUR OF PRODUCT</b>	pale yellow

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
<b>PH</b>	4,7+/-0,5	<b>ENERGY kJ</b>	1.088
<b>Solubility</b>	Good in milk, prepared cold	<b>ENERGY kcal</b>	256
		<b>FAT g</b>	0,00
		<b>OF WHICH SATURATES g</b>	0,00
		<b>CARBOHYDRATE g</b>	64,00
		<b>OF WHICH SUGARS g</b>	51,00
		<b>PROTEIN g</b>	0,00
		<b>SALT g</b>	1,00

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 5.000 cfu/g
<b>MOULDS</b>	< 100 cfu/g
<b>YEAST</b>	< 100 cfu/g
<b>ENTEROBACTERIA</b>	< 100 cfu/g
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g
<b>SALMONELLA</b>	Absent in 25 g

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

<b>Type of Packaging</b>	3 kg bucket; 2 per box
<b>Shelf life</b>	36 months if kept in original undamaged packaging
<b>Sample</b>	100 g

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