

PRODUCT SPECIFICATION SHEET

CODE:	14054A	TYPE OF PRODUCT:	PASTE	
Name:	PASTA FRENCH VANILLA			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished vanilla flavoured paste product for the preparation of artisanal gelato and pastry making.
DOSAGE	30 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)	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.
COLOUR OF PRODUCT	pale yellow

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

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	3 kg bucket; 2 per box
Shelf life	36 months if kept in original undamaged packaging
Sample	100 g

35381405400