

## PRODUCT SPECIFICATION SHEET

|             |                            |                        |   |
|-------------|----------------------------|------------------------|---|
| <b>CODE</b> | <b>24047</b>               | <b>TYPE OF PRODUCT</b> | <b>TOPPING</b>  |
| <b>NAME</b> | <b>TOPPING DOLCE LATTE</b> |                        |  |

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

|   |  |
|---|--|
| <b>NAME OF FOOD</b>   | Confectionery milk flavoured paste preparation for variegating gelato and pastries.  |
| <b>DOSAGE</b>   | Use the product exactly as it is.  |
| <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<br/>(according to Reg. (EU)<br/>1169/2011)</b> | Glucose syrup, sugar, whole <b>milk</b> (21, 6%), water, skimmed <b>milk</b> powder (6, 3%), modified starch, preservative: potassium sorbate.<br><br><u>May contain soybeans, milk, eggs, almonds, hazelnuts, walnuts and pistachio nuts.</u> |
| <b>COLOUR OF PRODUCT</b>  | Pale brown.  |

| CHEMICAL-PHYSICAL CHARACTERISTICS | NUTRITION FACTS (average values) |                      |      |                     |   |   |
|-----------------------------------|----------------------------------|----------------------|------|---------------------|---|---|
|                                   |                                  | Per 100 g of product |      | Per 100g of gelato: |   |   |
| <b>HUMIDITY</b> Max 31 %          | <b>ENERGY</b>                    | <b>KJ</b>            | 1207 | 0                   | 0 | 0 |
| <b>FAT</b> 2, 4 %                 |                                  | <b>kcal</b>          | 285  | 0                   | 0 | 0 |
| <b>ASHES</b> Max 1, 3 %           | <b>FAT</b>                       | <b>g</b>             | 2, 4 | 0                   | 0 | 0 |
| <b>SOLUBILITY</b>                 | of which saturates               | <b>g</b>             | 1, 5 | 0                   | 0 | 0 |
| <b>PH</b> 5, 7 +/-0, 5            | <b>CARBOHYDRATE</b>              | <b>g</b>             | 61   | 0                   | 0 | 0 |
|                                   | of which sugars                  | <b>g</b>             | 42   | 0                   | 0 | 0 |
|                                   | <b>PROTEIN</b>                   | <b>g</b>             | 4,2  | 0                   | 0 | 0 |
|                                   | <b>SALT</b>                      | <b>g</b>             | 0,08 | 0                   | 0 | 0 |

### MICROBIOLOGICAL CHARACTERISTICS

|                              |                |
|------------------------------|----------------|
| <b>TOTAL BACTERIAL LOAD</b>  | < 5000 cfu/g   |
| <b>MOULDS</b>                | < 100 cfu/g    |
| <b>YEASTS</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 EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food*

|                          |  |
|--------------------------|--|
| <b>TYPE OF PACKAGING</b> | 1 Kg Plastic Bottle; 6 per box.                    |
| <b>SHELF LIFE</b>        | 24 months if kept in original undamaged packaging. |



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INGREDIENTI 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 PATISSERIE

SAMPLE

100 g

138700



This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients in the label concerns the customer using the product itself.

