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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

PRODUCT SPECIFICATION SHEET

CODE: **16088B** **TYPE OF PRODUCT:** **BISCUITS**

Name: **INSTACRUMBLE NEUTRO**

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Bakery product, butter biscuits crumble used in pastry and gelato making or for desserts in general.
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)	sugar, soft WHEAT flour, vegetable oils and fats (coconut, sunflower, cocoa butter), skimmed MILK powder, whole UHT MILK, BUTTER 5%, ALMOND flour, glucose syrup, natural olive extract, flavourings.. MAY CONTAIN: SOYBEANS, EGG, HAZELNUTS, WALNUTS, PISTACHIO NUTS, MUSTARD.
COLOUR OF PRODUCT	light golden brown

CHEMICAL-PHYSICAL CHARACTERISTICS	**NUTRITION FACTS (average values)**	
	Per 100 g of product	
	ENERGY kJ	2.248
	ENERGY kcal	539
	FAT g	32,00
	OF WHICH SATURATES g	10,00
	CARBOHYDRATE g	54,00
	OF WHICH SUGARS g	33,00
	PROTEIN g	7,50
	SALT g	0,28

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 10.000 cfu/g
MOULDS	< 1.000 cfu/g
YEAST	< 1.000 cfu/g
ENTEROBACTERIA	< 100 cfu/g
STAPHYLOCOCCUS AUREUS	< 100 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	2,5 kg bag; 2 per box. The product has been packed in a protected atmosphere
Shelf life	18 months if kept in original undamaged packaging

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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.