



PRODUCT SPECIFICATION SHEET

CODE:	18461	TYPE OF PRODUCT:	PASTE	 
Name:	GRANFRUTTA COCCO			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished paste product with coconut cream and coconut flakes for the preparation of a coconut sorbet.
DOSAGE	Dosage per litre: 1 kg product + 1 l water. Dosage for gelato pan: 1,8 kg product + 1,8 l water. Advice for use: to obtain a creamy and scoopable structure we recommend blending the mixture in the blender and batch freezing briefly.
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 .
ADVICE	After opening the bucket we recommend storing in the refrigerator and to consume the product preferably within 1 month. / Once the bucket has been opened, if stored at room temperature, according to the average seasonal temperatures, we recommend consumption preferably within 10/15 days.
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	coconut cream 58,6%, sugar, dried glucose syrup, coconut flakes 2,9%, maltodextrin, vegetable fat (coconut), alcohol, emulsifiers (E471, E477), thickeners (sodium carboxy methyl cellulose, tara gum, xanthan gum), acid (lactic acid), flavourings, pea proteins, preservative (potassium sorbate). MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS.
COLOUR OF PRODUCT	white

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
pH	5,3 +/- 0,1	ENERGY kJ	1.756
Solubility	Good in water shaking energetically.	ENERGY kcal	419
		FAT g	20,00
		OF WHICH SATURATES g	19,00
		CARBOHYDRATE g	56,00
		OF WHICH SUGARS g	45,00
		PROTEIN g	1,80
		SALT g	0,08

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



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Type of Packaging	4,5 kg bucket; 2 per box.
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.

