

PRODUCT SPECIFICATION SHEET

CODE:	18720	TYPE OF PRODUCT:	
Name:		VARIEGATE VARIEGATO CINNAMON ROLL	

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Semi-finished cinnamon roll flavoured paste product for decorating and variegating artisan gelato, semifreddoes and cakes in pastry making.
DOSAGE	FOR THE PREPARATION OF GELATO: 100 g product + 1 kg white base. FOR VARIEGATING: 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 .
ADVICE	Once opened, we suggest storing the bucket it in the refrigerator.
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	glucose syrup, gluten free sponge cake grain (sugar, rice flour, pasteurized EGG, rice starch, raising agents with cornstarch (E450i, E500ii, cornstarch)), water, sugar, caramelized sugar, sweetened condensed MILK, concentrated CREAM, pasteurized EGG yolk, modified starch, emulsifier (sunflower lecithin), acid (lactic acid), cinnamon powder, salt, natural flavouring, preservative (potassium sorbate). MAY CONTAIN: SOYBEANS, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIO NUTS, MUSTARD.
COLOUR OF PRODUCT	Brown

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)	
	Per 100 g of product	
ENERGY kJ		1.405
ENERGY kcal		333
FAT g		9,20
OF WHICH SATURATES g		4,90
CARBOHYDRATE g		58,00
OF WHICH SUGARS g		43,00
PROTEIN g		4,50
SALT g		0,37

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	4,5 kg bucket; 2 per box.
Shelf life	24 months if kept in original undamaged packaging

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