

Technical data sheet

Code: 261C | **Trade name:** PASTA VIOLA

Description: Compound ingredient, concentrated, in paste, for gelato, with effect: flavouring, dye.

Sensorial qualities: Appearance: paste; colour: dark violet.

Ingredients: Sugar, corn syrup, water, thickeners: E407, flavour, colorantes: E122, E131, E151. Colorantes (E122) may have an adverse effect on activity and attention in children.

Recommended dosage and process: 35 g PASTE + 1 kg milk based mix + 35 g cream.

Allergens: Not present.

Reg.UE n.1169/2011

May contain traces of: milk and derivatives, egg, cereals containing gluten, nuts, soya.

GMO: The product does not contain or consist of GMO. Its use as a component or a food ingredient intended for processing is not subject to the labeling requirements defined by EC Reg. nr. 1829/2003, 1830/2003 and dir.2001/18/CE.

Warning: Concentrated product for professional use. Store in a cool place in a tightly sealed container away from sources of light and heat. For products with a paste consistency, we recommend mixing the product thoroughly with a dry spatula before use.

Microbiological analysis:	Aerobic microorganisms:	<10.000 CFU/g	Listeria monocytogenes:	absent / 25 g
	Coliform bacteria:	<100 CFU/g	Staphylococcus aureus:	absent / 25 g
	Escherichia coli:	absent / 1 g	Moulds:	<100 CFU/g
	Salmonella spp:	absent / 25 g	Yeasts:	<100 CFU/g

Nutritional information per 100g:	Energy:	Total fats:	0 g	Total carbohydrates:	67,4 g
	1146 kj	of which saturated fats:	0 g	of which sugars:	55,9 g
	275 kcal	of which trans fats:	0 g	Salt:	2 mg
		Total proteins:	0 g		

Physico-chemical characteristics:

pH: 6,8 (+/-15%)

Chemical-physical values: (for balancing purposes only)	Sweetening power: (% sucrose equivalent)	59,5	Anti-freezing power: (% sucrose equivalent)	68
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Warehouse and storage instructions - Warnings: Concentrated product for professional use. Store in a cool place in a tightly sealed container away from sources of light and heat. Sudden temperature changes may affect the physical condition of the product and modify its consistency and appearance. We recommend mixing the product thoroughly with a dry spatula before use and heating it in a bain-marie when necessary.

Expiry date: 36 months in the original sealed packaging away from excessive heat sources.

Packaging: 2 x 3,5 kg

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