

VARIEGATI GOURMET RASPBERRY

Code
231166

Flavoured preparation for fruit-based decorations

Product description

Appearance

Dense cream with pieces of fruit, typical bright red color and intense raspberry flavour.

Characteristics

Variegated with pieces, suitable for garnishing and variegating trays, bowls and homemade ice cream.



List of ingredients

Fruit 60% (raspberry whole and juice), glucose-fructose syrup, sugar, thickner: E1422, E440, E410; acidity regulator: E330; fruit and vegetable concentrate (radish, carrot, black currant), preservative: E202; flavorings.

Packaging

Tin of 3 kg net weight.

Dose and use instructions

Ready-to-use product, dosage according to the method of use, as variegation or filling.
Stir well before use.

Storage

The product, stored in the original sealed container, in a cool place (temperature not exceeding 25 ° C) and dry place, airy, will keep its original features unchanged for at least 24 months since the production date. The "best before" term is printed on each package

General requirements

This product complies with the laws in force in Italy and in EU in relation to the use it is meant for.

The present document refers to the productions carried out starting from the date of this version and could be modified in case of changes in the recipe of the product or in the production process.

For further information or inquiries on this matter, please contact the sales staff

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Balancing facts (per 100 g of product)		Nutritional labelling (per 100 g of product)	
Total sugar:..... g	NA	Energy value:..... kJ - kcal	1189,0 - 280,0
Fat:..... g	NA	Total fat:..... g	0,0
Non-fat milk solids:..... g	NA	- of which saturates	g 0,0
Other solids:..... g	NA	Carbohydrate:..... g	69,0
Dry matter:..... g	NA	- of which sugars	g 69,0
		Fibre:..... g	2,0
		Protein:..... g	0,0
		Salt:..... g	0,0
		(sodium 0 mg)	

Average values based on our best product expertise. A few differences between the nutrition facts and the balancing facts concerning sugar, protein and fat depend on the standards used to group some items (for example lactose, emulsifiers, etc.) into different categories.

Microbiological characteristics	
Total Plate Count:..... ufc/g	< 1000
Enterobacteriaceae:..... ufc/g	< 10
Coliforms:..... ufc/g	< 10
E. coli:..... ufc/g	< 10
Salmonella spp.:..... ufc/25 g	absent
Yeasts and molds:..... ufc/g	< 2000

Allergens

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof (including lactose)	No
Nuts and products thereof*	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No
Lupin and products thereof	No
Molluscs and products thereof	No

* Nuts i.e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof

Yes: the allergen is present in the ingredients used for the preparation of the product.

No: the allergen is not present in the ingredients used for the preparation of the product and there do not result contributions of same due to processing technologies.

CC: the allergen is not present in the ingredients used for the preparation of the product, but could be present due to processing technologies (es.: sharing of equipments or premises where ingredients containing the allergen are processed).

This sheet has been drawn up according to what requested by the European Regulation 1169/2011 and following changes and integrations, with an extension related to the notice of possible cross-contaminations. The information related to cross contaminations are the best we can issue based on our knowledge and on the information received by our suppliers, but they are to be regarded as spread purely as an indication and without any assumption of responsibility for any of their uses.

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No direct notice to the customer is provided for in case of revision and therefore it's exclusive task of the user to check possible updating. For further information or inquiries on this matter, please contact the sales staff.

Environmental labeling: for information on waste collection, please visit the company website at the following link

<https://disaronnoingredients.it/etichettatura-ambientale-dsi>