

**PASTES FOR CREAMS AND GELATO**
**White mint**
**LEGAL DESCRIPTION**

Mint paste for ice-cream and pastry for professional use

**INGREDIENTS**

Glucose syrup, sugar, water, natural mint flavouring (0,45%).

**FORMAT**

Plastic jar

**PRODUCTION CHARACTERISTICS**

Ingredients mixing and packaging of the product.  
There aren't any addition to the product of preservatives, colourings and antioxidants.

**ORGANOLEPTIC PROPERTIES**

Characteristic taste and odour.

**TEXTURE**

Dense paste.

**DOSAGE**

80/100 g to l of mixture.  
Dosage for pastry products: 6-7% of the total preparation.

**CHEMICAL ANALYSIS**

aW	0,65 +/-0,2	
brix	76 +/-2	Bx
pH	6,5 +/-0,3	

**MICROBIOLOGICAL ANALYSIS**

TMC - total microbial count	< 100000	CFU/g
moulds	< 1000	CFU/g
enterobacteria	< 100	CFU/g
mesophilic anaerobic spore	< 1000	CFU/g
escherichia coli	< 10	CFU/g
salmonella spp.	absence	CFU/25g
yeasts	< 1000	CFU/g

**PASTES FOR CREAMS AND GELATO**
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**AVERAGE NUTRITIONAL VALUES PER 100 g**

Energy	1292	kJ
Energy	304	kcal
Protein	0	g
Carbohydrate	76	g
of which sugars	64	g
Fat	0	g
of which saturates	0	g
Salt	0	g

**LIST OF ALLERGENS AS PER REGULATION (EU) NO. 1169/2011 - ANNEX II**

	Presence on the final product	Possibility of the unintended presence (cross contamination)
Cereals containing gluten and products thereof (I)	NO	NO
Crustaceans and shellfish-based products	NO	NO
Molluscs and molluscs-based products	NO	NO
Eggs and eggs-based products	NO	NO
Fish and fish-based products	NO	NO
Peanuts and peanut-based products	NO	NO
Soy and soy-based products	NO	NO
Milk and dairy products (lactose included)	NO	NO
Nuts and their by-products	NO	NO
Mustard and mustard-based products	NO	NO
Sesame seeds and sesame seeds-based products	NO	NO
Sulphites in concentrations equal or above 10 mg/kg	NO	NO
Celery and celery-based products	NO	NO
Lupin and lupin-based products	NO	NO

(I) Used also wheat glucose syrup free from labelling as specified in Regulation (EU) No. 1169/2011 - Annex II

**Gluten-free product**
**ADDITIONAL DECLARATIONS**

The product is free from organic and inorganic physical contaminants. The product doesn't contain genetically modified organism and it isn't subjected to manipulation or processes which include their use. The product isn't treated with ionizing radiations. The product is in accordance with the legal limits for heavy metals and mycotoxins.

**MINIMUM DURABILITY DATE**

Three years from the production date. Look at the instructions on the packages.

**PASTES FOR CREAMS AND GELATO****White mint****STORAGE CONDITIONS**

Keep the package closed in a dry and cool place.

**CONSERVATION AFTER OPENING**

Keep in a dry and cool place away from heat sources. Refrigerate after opening (+32°F/+43°F).

**PACKAGING INFORMATION**

Packaging	Plastic jar
Net weight	1400 g
Gross weight	1650 g
Sales unit	3 pz x 1,4 kg
Cardboard boxe sizes (w x L x h cm)	12 x 35 x 18
Cases per layer	20
Layers per pallet	2
Pallet (EPAL)	40 cases
Pallet sizes (cm)	80 x 120 x 51
BarCode Product	8013999024027
BarCode Sales Unit	8013999023938
Combined Nomenclature Code	20089999

**CERTIFICATION**

UNI EN ISO 9001  
UNI EN ISO 14001  
UNI EN ISO 45001  
euK (KASHER)  
Hallal  
BRCS9  
IFS 7

*Azienda Agrimontana S.p.A. operates under HACCP system by guaranteeing products hygiene safety during the whole production cycle and the processing conformity to the Reg. EU 852/2004.  
The product is manufactured according to the current European Regulations.*