



# GHIACCIOLI MISTI

00001



## **SPECIFICATIONS**

### **LEMON FLAVORED POPSICLE**

#### Description

\* *popicle*: frozen food product prepared with water and sugar

#### Raw materials:

water, sugar (25%), citric acid (0,7%), lemon flavor

Intended use: for individuals, general consumption

Shelf life: the product lasts 2 years starting from production date

Storage temperature: -18°C ± 3°C

#### CHEMICAL FEATURES

pH: 2,9

gluten free product (gluten < 20 ppm)

#### NUTRITION FACTS (average)

<b>parameters</b>	<b>Average values / 100 g</b>	<b>Average values / portion (ca. 70 grams)</b>
energy [kJ]	324	228
[kcal]	76	54
water [g]	81	57
Proteins [g]	< 0,1	< 0,1
fats [g]	< 0,1	< 0,1
thereof saturated fatty acids	< 0,1	< 0,1
Carbohydrates [g]	19	13
thereof sugars	18	12
Sodium [mg]	0,6	0,4

#### MICROBIOLOGICAL FEATURES

<b>parameters</b>	<b>Threshold</b>
bacterial count at a 30°C	< 5000 Colony Forming Units /g
total coliforms/Enterobacteriae	< 100 Colony Forming Units /g
<i>Staphylococcus aureus</i> :	< 100 Colony Forming Units /g
Molds and yeasts	< 1000 Colony Forming Units /g



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## **SPECIFICATIONS**

### **MINT FLAVORED POPSICLE**

#### Description

\* *popcicle*: frozen food product prepared with water and sugar

#### Raw materials:

water, sugar (25%), citric acid (0,7%), lemon flavor

Intended use: for individuals, general consumption

Shelf life: the product lasts 2 years starting from production date

Storage temperature:  $-18^{\circ}\text{C} \pm 3^{\circ}\text{C}$

#### CHEMICAL FEATURES

pH: 6,9

coloring agents amount: in compliance with existing regulations (DM 209/96)

gluten free product (gluten < 20 ppm)

#### NUTRITION FACTS (average)

parameters	Average values / 100 g	Average values / portion (ca. 70 grams)
energy [kJ]	324	228
[kcal]	76	54
water [g]	81	57
Proteins [g]	< 0,1	< 0,1
fats [g]	< 0,1	< 0,1
thereof saturated fatty acids	< 0,1	< 0,1
Carbohydrates [g]	19	13
thereof sugars	18	12
Sodium [mg]	0,6	0,4

#### MICROBIOLOGICAL FEATURES

parameters	Threshold
bacterial count at a 30°C	< 20.000 Colony Forming Units /g
total coliforms/Enterobacteriae	< 100 Colony Forming Units /g
<i>Staphylococcus aureus</i> :	< 100 Colony Forming Units /g
Molds and yeasts	< 10.000 Colony Forming Units /g



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## **SPECIFICATIONS**

### **ORANGE FLAVORED POPSICLE**

#### Description

\* *popicle*: frozen food product prepared with water and sugar

#### Raw materials:

water, sugar (25%), citric acid (0,7%), lemon flavor

Intended use: for individuals, general consumption

Shelf life: the product lasts 2 years starting from production date

Storage temperature:  $-18^{\circ}\text{C} \pm 3^{\circ}\text{C}$

#### CHEMICAL FEATURES

pH: 3,0

coloring agents amount: in compliance with existing regulations (DM 209/96)

gluten free product (gluten < 20 ppm)

#### NUTRITION FACTS (average)

<b>parameters</b>	<b>Average values / 100 g</b>	<b>Average values / portion (ca. 70 grams)</b>
energy [kJ]	324	228
[kcal]	76	54
water [g]	81	57
Proteins [g]	< 0,1	< 0,1
fats [g]	< 0,1	< 0,1
thereof saturated fatty acids	< 0,1	< 0,1
Carbohydrates [g]	19	13
thereof sugars	18	12
Sodium [mg]	0,6	0,4

#### MICROBIOLOGICAL FEATURES

<b>parameters</b>	<b>Limite</b>
bacterial count at a 30°C	< 5000 Colony Forming Units /g
total coliforms/Enterobacteriae	< 100 Colony Forming Units /g
<i>Staphylococcus aureus</i> :	< 100 Colony Forming Units /g
Molds and yeasts	< 1000 Colony Forming Units /g



# GHIACCIOLI MISTI

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## **SPECIFICATIONS**

### **CITRON FLAVORED POPSICLE**

#### Description

\* *popicle*: frozen food product prepared with water and sugar

#### Raw materials:

water, sugar (25%), citric acid (0,7%), lemon flavor

Intended use: for individuals, general consumption

Shelf life: the product lasts 2 years starting from production date

Storage temperature:  $-18^{\circ}\text{C} \pm 3^{\circ}\text{C}$

#### CHEMICAL FEATURES

pH: 3,0

coloring agents amount: in compliance with existing regulations (DM 209/96)

gluten free product (gluten < 20 ppm)

#### NUTRITION FACTS (average)

parameters	Average values / 100 g	Average values / portion (ca. 70 grams)
energy [kJ]	324	228
[kcal]	76	54
water [g]	81	57
Proteins [g]	< 0,1	< 0,1
fats [g]	< 0,1	< 0,1
thereof saturated fatty acids	< 0,1	< 0,1
Carbohydrates [g]	19	13
thereof sugars	18	12
Sodium [mg]	0,6	0,4

#### MICROBIOLOGICAL FEATURES

parameters	Limite
bacterial count at a 30°C	< 5000 Colony Forming Units /g
total coliforms/Enterobacteriae	< 100 Colony Forming Units /g
<i>Staphylococcus aureus</i> :	< 100 Colony Forming Units /g
Molds and yeasts	< 1000 Colony Forming Units /g



# GHIACCIOLI MISTI

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## **SPECIFICATIONS**

### **ANISEED FLAVORED POPSICLE**

#### Description

\* *popicle*: frozen food product prepared with water and sugar

#### Raw materials:

water, sugar (25%), citric acid (0,7%), lemon flavor

Intended use: for individuals, general consumption

Shelf life: the product lasts 2 years starting from production date

Storage temperature:  $-18^{\circ}\text{C} \pm 3^{\circ}\text{C}$

#### CHEMICAL FEATURES

pH: 6,9

coloring agents amount: in compliance with existing regulations (DM 209/96)

gluten free product (gluten < 20 ppm)

#### NUTRITION FACTS (average)

<b>parameters</b>	<b>Average values / 100 g</b>	<b>Average values / portion (ca. 70 grams)</b>
energy [kJ]	324	228
[kcal]	76	54
water [g]	81	57
Proteins [g]	< 0,1	< 0,1
fats [g]	< 0,1	< 0,1
thereof saturated fatty acids	< 0,1	< 0,1
Carbohydrates [g]	19	13
thereof sugars	18	12
Sodium [mg]	0,6	0,4

#### MICROBIOLOGICAL FEATURES

<b>parameters</b>	<b>Threshold</b>
bacterial count at a 30°C	< 20.000 Colony Forming Units /g
total coliforms/Enterobacteriae	< 100 Colony Forming Units /g
<i>Staphylococcus aureus</i> :	< 100 Colony Forming Units /g
Molds and yeasts	< 10.000 Colony Forming Units /g