

## TOPPING RASPBERRY

Code  
**224411C**

*Flavoured preparation for garnishing*

### Product description

#### Aspect

Semi-fluid paste of ruby red colour with a characteristic raspberry flavour

#### Characteristics

Due to its characteristics, it is an ideal product for decorating ice cream cups, in particular it is recommended to combine it with vanilla, chocolate, yogurt or fior di latte flavored ice creams. It is also suitable for use in pastry making for decorating semifreddo, ice cream cakes, plated desserts

### List of ingredients

Glucose syrup, sugar, raspberries (12%), water, thickener: E1422; acidifier: E330; colours: E163, E160b, E160a; flavours, preservative: E202. May contain: EGGS, PEANUT, SOYA, MILK, ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS, SULPHUR DIOXIDE, GLUTEN.

### Packaging

Container: PE-HD Bottle

Dimensions: Diameter 7,4 cm; height 26 cm

Net weight: 1 kg

### Dose and use instructions

Ready-to-use product, dosage depending on the method of use, as a filling or variegation.

Shake before use.

### Storage

The product, stored in the original sealed container, in a cool and dry place (temperature below 25°C), will keep its original features unchanged for at least 36 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.

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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	1293,8 - 304,4
Fat:..... g	NA	Total fat:..... g	0,1
Non-fat milk solids:..... g	NA	- of which saturates	g 0,0
Other solids:..... g	NA	Carbohydrate:..... g	75,8
Dry matter:..... g	NA	- of which sugars	g 57,5
		Fibre:..... g	0,0
		Protein:..... g	0,1
		Salt:..... g	0,0

Microbiological characteristics	
Total Plate Count:..... ufc/g	< 10000
Enterobacteriaceae:..... ufc/g	< 100
Coliforms:..... ufc/g	< 100
E. coli:..... ufc/g	< 10
Salmonella spp.:..... ufc/25 g	absent
Yeasts and molds:..... ufc/g	< 100

(sodium 5,56 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.

Allergens	
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	CC
Crustaceans and products thereof	No
Eggs and products thereof	CC
Fish and products thereof	No
Peanuts and products thereof	CC
Soybeans and products thereof	CC
Milk and products thereof (including lactose)	CC
Nuts and products thereof*	CC
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 <sub>2</sub>	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>