


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14063</b>	<b>TYPE OF PRODUCT</b>	<b>PASTE</b>	
<b>NAME</b>	<b>NOCCIOLOSA®</b>			

**PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.**

**NAME OF FOOD** Semi-finished hazelnut and cocoa paste product for variegating artisanal gelato and for filling semifreddi, desserts and cakes .

**DOSAGE FOR USE** Use the product as it is or 80/100g of product + 1Kg white Base

**HOW TO HANDLE** Handle the product using clean, dry utensils and close properly after use removing any possible residue of the product externally.  
Store away from heat sources and do not expose to direct sunlight.

**INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)** Sugar, vegetable oils and fats (sunflower, palm), **hazelnut** paste (10%), **wh**ey powder, cocoa powder, skimmed **milk** powder, **lactose**, **milk** proteins, emulsifier: **soy** lecithin, flavourings.

May contain eggs, almonds, walnuts, cashews, pistachio nuts, peanuts and sesame seeds.

**COLOUR OF PRODUCT** Brown

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
<b>HUMIDITY</b>	Max 1 %	<b>ENERGY</b>	<b>KJ</b> 2344,0	0	0
<b>FAT</b>	35,7 %		<b>kcal</b> 560,2	0	0
<b>ASHES</b>	Max 2 %	<b>FAT</b>	<b>g</b> 35,7	0	0
<b>SOLUBILITY</b>	Good prepared cold in milk	<b>of which saturates</b>	<b>g</b> 6,2	0	0
		<b>CARBOHYDRATE</b>	<b>g</b> 54,0	0	0
		<b>of which sugars</b>	<b>g</b> 52,6	0	0
		<b>PROTEIN</b>	<b>g</b> 4,7	0	0
		<b>SALT</b>	<b>g</b> 0,1	0	0

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 5000 cfu/g
<b>MOULDS</b>	< 100 cfu/g
<b>YEASTS</b>	< 100 cfu/g
<b>ENTEROBACTERIA</b>	< 100 cfu/g
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g
<b>SALMONELLA</b>	Absent in 25 g

*The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.*

<b>TYPE OF PACKAGING</b>	6Kg tin; 2 per box
<b>SHELF LIFE</b>	24 months if kept in original, undamaged packaging
<b>SAMPLE</b>	200g

245600

"This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients on the label concerns the customer using the product itself".