


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14126</b>	<b>TYPE OF PRODUCT</b>	<b>PASTE</b>				
<b>NAME</b>	<b>PASTA NOCE PREMIUM</b>						
<b>PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.</b>							
<b>NAME OF FOOD</b>	Semi-finished paste product for the preparation of artisanal gelato and for pastry products.						
<b>DOSAGE FOR USE</b>	100 g of product + 1 Kg of White base. In order to obtain an intense flavour we recommend variegating the gelato with Topping Acero Mec3.						
<b>HOW TO HANDLE</b>	Handle the product with clean, dry utensils. Close the package properly after use, removing any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight.						
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	Praline <b>walnuts (walnuts (15,4%), sugar), hazelnut</b> paste, sugar, sunflower seed oil, vegetable fats (palm), flavourings ( <b>almonds, hazelnuts, walnuts and pistachio nuts</b> ), natural flavourings, emulsifier: <b>soy</b> lecithin, colour: caramel (E150d).  <u>May contain traces of milk, egg, peanuts and sesame seeds.</u>						
<b>COLOUR OF PRODUCT</b>	Brown						
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)					
		Per 100 g of product		Per 100 g of gelato:			
<b>HUMIDITY</b>	Max 0,8 %	<b>ENERGY</b>	<b>KJ</b>	2573,8	0	0	0
<b>FATS</b>	43,7 %		<b>kcal</b>	615,1	0	0	0
<b>ASHES</b>	%	<b>FAT</b>	<b>g</b>	43,7	0	0	0
<b>SOLUBILITY</b>	Good prepared cold in milk or water.	<b>of which saturates</b>	<b>g</b>	6,9	0	0	0
		<b>CARBOHYDRATE</b>	<b>g</b>	39,2	0	0	0
		<b>of which sugars</b>	<b>g</b>	35,8	0	0	0
		<b>PROTEIN</b>	<b>g</b>	6,5	0	0	0
		<b>SALT</b>	<b>g</b>	0,01	0	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						
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>							
<b>TYPE OF PACKAGING</b>	4 Kg premium tinplate tin ; 2 per box						

<b>SHELF LIFE</b>	36 months if kept in original, undamaged packaging.
<b>SAMPLE</b>	200 g

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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 in the label concerns the customer using the product itself.

