

## PRODUCT SPECIFICATION SHEET

INGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • PRODUCT FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSERI

CODE 14167 TYPE OF PRODUCT VARIEGATE

NAME CIOCCONUT

senza glutine gluten free

PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD Semi-finished chocolate flavoured hazelnut paste product for variegating artisanal

gelato and for filling semifreddi, desserts and cakes.

**DOSAGE FOR USE** As it is

**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, sunflower seed oil, cocoa powder, **hazelnut** paste (8%), **whey** powder, skimmed **milk** powder, **lactose**, emulsifier: **soy** lecithin, **milk** proteins, flavourings.

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May contain traces of egg, almonds, walnuts, pistachio nuts, peanuts and sesame

seeds. Brown

COLOUR OF PRODUCT

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)			
			Per 100 g	of product	Per 100 g of gelato:	
HUMIDITY	Max 1,5 %	ENERGY	KJ	2293,4	0,0	
FAT	34, 9 %		kcal	548,1	0,0	
ASHES	Max 2,5 %	FAT	g	34,9	0,0	
		of which saturates	g	4,1	0, 0	
		CARBOHYDRATE	g	51,8	0,0	
		of which sugars	g	50,1	0,0	
		PROTEIN	g	4,7	0, 00	
		SALT	g	0,08	0, 00	

## **MICROBIOLOGICAL CHARACTERISTICS**

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

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

TYPE OF PACKAGING 6 Kg tin; 2 per box.

SHELF LIFE 24 months if kept in original, undamaged packaging

SAMPLE /

349500

<sup>&</sup>quot;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".



