

## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14239</b>	<b>TYPE OF PRODUCT</b>	<b>PASTE</b>	
<b>NAME</b>	<b>PASTA NOCCIOLA LA-LA'</b>			

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

**NAME OF FOOD** Paste of "Nocciola Piemonte P.G.I." (Protected Geographical Indication), for the preparation of artisanal gelato and for pastry products.  
The Hazelnuts have been toasted and immediately refined in order to preserve their fragrance.

**DOSAGE FOR USE** 80/130g + 1 Kg of 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 in a cool dry place.

**INGREDIENTS & ALLERGENS** Hazelnut paste of "Nocciola Piemonte P.G.I."  
(according to Reg. (EU) 1169/2011)

May contain soybeans, milk, 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 3	%	<b>ENERGY</b>	<b>KJ</b>	2775	0	0	0
<b>FAT</b>	64	%		<b>kcal</b>	673	0	0	0
<b>ASHES</b>	Max 2	%	<b>FAT</b>	<b>g</b>	64	0	0	0
<b>SOLUBILITY</b>	Good in milk both cold and hot		<b>of which saturates</b>	<b>g</b>	4,2	0	0	0
			<b>CARBOHYDRATE</b>	<b>g</b>	6,1	0	0	0
			<b>of which sugars</b>	<b>g</b>	4,1	0	0	0
			<b>PROTEIN</b>	<b>g</b>	14	0	0	0
			<b>SALT</b>	<b>g</b>	0,03	0	0	0

### 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** 5 Kg tin; 2 per box

**SHELF LIFE** 24 months if kept in original, undamaged packaging

SAMPLE

180 g

139600



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.

