

## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14677</b>	<b>TYPE OF PRODUCT</b>	<b>VARIEGATE</b>		
<b>NAME</b>	<b>QUELLA®CRUNCHY</b>				

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

<b>NAME OF FOOD</b>	Hazelnut and cocoa spreadable cream with an inimitable crunchiness to be enjoyed exactly as it is or for use in the preparation of pastry and gelato products or for desserts in general.
<b>DOSAGE</b>	Use the product exactly as it is.
<b>HOW TO HANDLE</b>	Handle the product using clean, dry utensils. Close the packaging after use removing any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight .
<b>ADVICE</b>	For a correct use of the of the product, we recommend emptying the entire contents of the tin into the the gelato pan and placing it in the showcase at a temperatue of - 15°C. After approximatly 3 hours the product will have reached an ideal consistency . For a quicker preparation we suggest placing the gelato pan in the blastfreezer at a temperature of - 40°C for approximately 20/25 minutes and then placing it in the showcase at - 15°C.
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	Sugar, vegetable oil (sunflower), rice crispies 15, 0% (rice flour, sugar, cornflour, dextrose, salt), <b>hazelnut</b> paste, cocoa powder, skimmed <b>milk</b> powder, emulsifier( <b>soybean</b> lecithin) cocoa butter, <b>lactose</b> , <b>milk</b> proteins, flavourings.  <u>May contain eggs, almonds, walnuts, cashews, pistachio nuts, peanuts and sesame seeds</u>
<b>COLOUR OF PRODUCT</b>	± Brown

CHEMICAL-PHYSICAL CHARACTERISTICS			NUTRITION FACTS (average values)			
			Per 100 g of product			
<b>HUMIDITY</b>	24	%	<b>ENERGY</b>	<b>KJ</b>	2.308	
<b>FAT</b>	6,2	%		<b>Kcal</b>	553	
<b>ASHES</b>	1	%	<b>FATS</b>	<b>g</b>	34,00	
<b>PH</b>	6+/-0,2		of which saturates	<b>g</b>	4,40	
			<b>CARBOHYDRATE</b>	<b>g</b>	56,00	
			of which sugars	<b>g</b>	43,00	
			<b>PROTEIN</b>	<b>g</b>	4,70	
			<b>SALT</b>	<b>g</b>	0,35	

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 5.000 cfu/g
<b>MOULDS</b>	< 100 cfu/g
<b>YEASTS</b>	< 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**

TYPE OF PACKAGING	5 Kg tinfoil tin ; 2 per box
SHELF LIFE	24 months if kept in original undamaged packaging.
SAMPLE	200 g

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