

PRODUCT SPECIFICATION SHEET

CODE:	14776	TYPE OF PRODUCT:	PASTE	
Name:	PASTA NOCCIOLA-LA-LA' SCURA			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

NAME OF FOOD	Paste "Nocciola Piemonte PGI" (Protected Geographical Indication), for the preparation of artisan gelato and for pastry making. Hazelnuts have been toasted and immediately refined in order to preserve their fragrance.
DOSAGE	80/130 g product + 1 kg white base.
HOW TO HANDLE	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 .
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	HAZELNUT Paste (Paste "NOCCIOLA Piemonte P.G.I."). MAY CONTAIN: SOYBEAN, MILK, EGG, ALMONDS, WALNUTS, CASHEWS, PISTACHIO NUTS, PEANUTS, SESAME SEEDS.
COLOUR OF PRODUCT	Brown

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)
	Per 100 g of product
	ENERGY kJ 2.727
	ENERGY kcal 660
	FAT g 64,00
	OF WHICH SATURATES g 4,20
	CARBOHYDRATE g 6,10
	OF WHICH SUGARS g 4,10
	PROTEIN g 15,00
	SALT g 0,00

MICROBIOLOGICAL CHARACTERISTICS	
TOTAL BACTERIAL LOAD	< 5.000 cfu/g
MOULDS	< 100 cfu/g
YEAST	< 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 bucket; 2 per box
Shelf life	24 months if kept in original undamaged packaging
Sample	180 g

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