


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>16070</b>	<b>TYPE OF PRODUCT</b>	<b>GRAINS</b>				
<b>NAME</b>	<b>GRANELLA MIX 2000</b>						
<b>PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.</b>							
<b>NAME OF PRODUCT</b>	Dried fruit praline grains for the decoration of gelato and pastry products.						
<b>DOSAGE FOR USE</b>	As it is.						
<b>HOW TO HANDLE</b>	Handle the product using clean, dry utensils. Close 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</b> (according to Reg. (EU) 1169/2011)	Sugar, <b>peanuts, hazelnuts.</b>  <u>May contain traces of almonds, walnuts, cashews, pecan nuts, Brazil nuts, Pistachio nuts, macadamia nuts.</u>						
<b>COLOUR OF PRODUCT</b>	Pale 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>	2205,0	0	0	0
<b>FAT</b>	31 %		<b>kcal</b>	529,0	0	0	0
<b>ASHES</b>	Max 1,3 %	<b>FAT</b>	<b>g</b>	31,0	0	0	0
<b>SOLUBILITY</b>	Use the product exactly as it is.	<b>of which saturates</b>	<b>g</b>	10,0	0	0	0
		<b>CARBOHYDRATE</b>	<b>g</b>	46,0	0	0	0
		<b>of which sugars</b>	<b>g</b>	46,0	0	0	0
		<b>PROTEIN</b>	<b>g</b>	12,0	0	0	0
		<b>SALT</b>	<b>g</b>	0,0	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>	1 Kg bag; 6 per box. Product packed in a protected atmosphere.						
<b>SHELF LIFE</b>	18 months if kept in original, undamaged packaging.						
<b>SAMPLE</b>	50 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 on the label concerns the customer using the product itself".