

**Code:** 01011006 NOCCIOLATA ICE CROCK 5  
**State:** Approved by RAQ on 01/08/2019

**Product description**

fine gianduia paste with crunchy Delicrisp made with pure butter ideal to maintain a spreadable consistency even at -15°C in freezer.

**Sales name**

semifinished product for ice-cream making.

**Ingredients**

sugar, vegetable oil (sunflower), finely crumbled biscuit 12% ( WHEAT flour, sugar, anhydrous MILK fat, skimmed MILK powder, BARLEY malt flour, salt), HAZELNUTS , skimmed MILK powder, low fat cocoa powder, emulsifier: SOYA lecithin, flavours, antioxidant: rosemary extract.

May contain EGGS, OTHER NUTS and PEANUTS.

**Physical-chemical analysis**

fat (1) \_\_\_\_\_ 33.1 % ± 2  
moisture (K.F.) \_\_\_\_\_ 2 % max.

(1) extraction by Soxhlet and petroleum ether after hydrolysis with hydrochloric acid.

**Microbiological standards**

aerobic plate count (1) \_\_\_\_\_ 5000 CFU/g max.  
yeasts (2) \_\_\_\_\_ 25 CFU/g max.  
molds (2) \_\_\_\_\_ 25 CFU/g max.  
coliforms (3) \_\_\_\_\_ <10 CFU/g  
E.coli (4) \_\_\_\_\_ <10 CFU/g  
salmonella (5) \_\_\_\_\_ none detected/25 g

- (1) ISO 4833:91
- (2) ISO 7954:87
- (3) ISO 4832:91
- (4) ISO 16649-2:01
- (5) ISO 6579:93

**Storage & shelf-life**

at least 18 months in original package in dry and cool place (20°C max.).

**Packaging**

plastic pails of 5 kg (net).

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**Directions to use**

placed in the ice-cream tub in the display window at -15°C NOCCIOLATA ICE CROCK maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups.

NOCCIOLATA ICE CROCK reaches the optimal consistency after 2-3 hours at -15°C.

NOCCIOLATA ICE CROCK is ideal for classic variegation of the icecream.

NOTICE: Mix thoroughly NOCCIOLATA ICE CROCK before taking it from the package.

**Nutritional information**

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g  
(OBTAINED BY CALCULATION)

1. Energy \_\_\_\_\_ 546 kcal  
2279 kJ  
2. Protein (N\*6.25) \_\_\_\_\_ 6.8 g  
3. Carbohydrate \_\_\_\_\_ 54.3 g  
of which sugars \_\_\_\_\_ 46.2 g  
4. Fat \_\_\_\_\_ 33.1 g  
of which saturated \_\_\_\_\_ 4.9 g  
mono-unsaturated \_\_\_\_\_ 10 g  
poly-unsaturated \_\_\_\_\_ 18.2 g  
5. Food fibre \_\_\_\_\_ 2.4 g  
6. Salt \_\_\_\_\_ 0.175 g

**Allergens**

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof \_\_\_\_\_ X (wheat and barley flour)  
Crustaceans and products thereof \_\_\_\_\_  
Eggs and products thereof \_\_\_\_\_ CC  
Fish and products thereof \_\_\_\_\_  
Peanuts and products thereof \_\_\_\_\_ CC  
Soybeans and products thereof: \_\_\_\_\_ X (soya lecithin)  
Milk and products thereof (including lactose) \_\_\_\_\_ X (skimmed milk powder)  
Nuts and products thereof \_\_\_\_\_ X (hazelnuts); CC (other nuts)  
Celery and product thereof \_\_\_\_\_  
Mustard and products thereof \_\_\_\_\_  
Sesame seeds and products thereof \_\_\_\_\_  
Sulphur dioxide and sulphites at conc. of more  
than 10 mg/kg \_\_\_\_\_  
Lupin and products thereof \_\_\_\_\_  
Molluscs and products thereof \_\_\_\_\_

Key: X = present; (ingredient which contains it)

CC = the presence due to cross contamination cannot be excluded.

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## Statements

### GMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

### HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

### Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

### Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

### Traceability

Product traceability is made according to Regulation (EC) 178/2002.