

Code: 01011541 **COVERDECOR PISTACCHIO 3**
State: Approved by RAQ on 25/10/2018

Product description

fine pistachio paste with white chocolate for coating donuts, krapfen and baked goods The product does not contain palm and lauric fats. It keeps a shiny aspect even after freezing. At room temperature it doesn't stick and has a plastic consistency which avoids crackings. Its characteristics are not altered by moisture during the defrosting process.

Sales name

pistachio coating with white chocolate. Semi-finished product for confectionery use.

Ingredients

sugar, vegetable fat (shea, sunflower), white chocolate 20%(sugar, cocoa butter, whole MILK powder, skimmed MILK powder), WHEY powder, PISTACHIOS (5%), LACTOSE, emulsifier sunflower lecithin, flavouring, colours: E141i-E161.

It may contain traces of SOYA and OTHER NUTS.

Physical-chemical analysis

fat (1)_____ 37.1 % ± 1.5
moisture (K.F.)_____ 1.2 % 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)_____ none detected/g
E.coli (4)_____ none detected/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 one year in original package in cool (20°C max.) dry storage.

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Packaging

3 kg plastic pails.

Directions to use

COATINGS:

heat COVERDECOR PISTACHIO to a temperature of 48-50°C in a bain-marie or microwave oven (400-500W) and stir.

Dip the sweets at room temperature in the melted cream, put them on a tray and let the coating harden.

Nutritional information

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

1. Energy _____ 573 kcal
2388 kJ
2. Protein (N*6.25) _____ 4.0 g
3. Carbohydrate _____ 55.4 g
of which sugars _____ 55.3 g
4. Fat _____ 37.1 g
of which saturated _____ 14.7 g
5. Food fibre _____ 0.5 g
6. Salt _____ 0.2 g

Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 1169/2011/UE:

Cereals containing gluten and products thereof _____
Crustaceans and products thereof _____
Eggs and products thereof _____
Fish and products thereof _____
Peanuts and products thereof _____
Soybeans and products thereof: _____ CC
Milk and products thereof (including lactose) _____ X (whole milk powder, skimmed milk powder, whey powder, lactose)
Nuts and products thereof _____ X (pistachios); 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.