

**Code:** 01010341 NOCCIOLATA 5  
**State:** Approved by RAQ on 12/10/2018

## Product description

paste based on hazelnuts and cocoa; it has a distinctive strong gianduia flavour and very good spreadability. Specially indicated as filling of croissant and brioche after baking.

## Sales name

spreadable cream. Semi-finished confectionery product.

## Ingredients

sugar, vegetable oils (sunflower, palm), HAZELNUTS (12 %), skimmed MILK powder, cocoa powder (6 %), emulsifier SOYA lecithin, flavours.

The product may contain OTHER NUTS.

## Physical-chemical analysis

fat (1) \_\_\_\_\_ 35.5 % ± 1  
sucrose \_\_\_\_\_ 45 % ± 1  
moisture (K.F.) \_\_\_\_\_ 1 % 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 15 months in original package in dry and cool place (20°C max.). Oiling out on the surface may occur if NOCCIOLATA is stored at warmer temperature; in this case it is necessary to carefully mix before using. A too cold storage for long time could reduce the spreadability of NOCCIOLATA; it can be restored by keeping the tins in a warm place for a few hours.

**Code:** 01010341 NOCCIOLATA 5  
**State:** Approved by RAQ on 12/10/2018

**Packaging**

plastic pails of 5, 13 and 24 kg (net).

**Directions to use**

ready to use.

**Nutritional information**

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

1. Energy \_\_\_\_\_ 565 kcal  
2354 kJ  
2. Protein (N\*6.25) \_\_\_\_\_ 6.1 g  
3. Carbohydrate \_\_\_\_\_ 54.2 g  
of which sugars \_\_\_\_\_ 53.7 g  
polyols \_\_\_\_\_ 0 g  
starch \_\_\_\_\_ 0.5 g  
4. Fat \_\_\_\_\_ 35.5 g  
of which saturated \_\_\_\_\_ 6 g  
mono-unsaturated \_\_\_\_\_ 12 g  
poly-unsaturated \_\_\_\_\_ 17.5 g  
cholesterol \_\_\_\_\_ 0 mg  
trans fatty acid \_\_\_\_\_ <0.5 g  
5. Food fibre \_\_\_\_\_ 1.9 g  
6. Salt \_\_\_\_\_ 0.25 g

**Allergens**

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

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: \_\_\_\_\_ 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.

---

<b>Code:</b>	<b>01010341</b>	<b>NOCCIOLATA 5</b>
<b>State:</b>	Approved by RAQ on	12/10/2018

---

## 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.