

Code: 01010708 NOCCIOLATA BIANCA 5
State: Approved by RAQ on 12/10/2018

Product description

hazelnut paste. It is a soft cream of beige colour with high spreadability and ready for use in confectionery and ice-creams.

Sales name

semifinished product for confectionery. Soft cream

Ingredients

vegetable oils (sunflower, palm), sugar, HAZELNUTS , skimmed MILK powder, WHEY powder, LACTOSE , emulsifier SOYA lecithin, flavours.

The product may contain OTHER NUTS.

Physical-chemical analysis

fat (1) _____ 39.2 % \pm 1.5
sucrose _____ 29.7 % \pm 1
moisture (K.F.) _____ 1.3 % 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 dry and cool place (20°C max.). Oiling out on the surface may occur if NOCCIOLATA BIANCA 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 BIANCA; it can be restored by keeping the tins in a warm place for a few hours.

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Packaging

5 or 24 kg(net) plastic pails.

Directions to use

it is ready for use

Nutritional information

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

1. Energy _____ 580 kcal
2416 kJ
2. Protein (N*6.25) _____ 8.3 g
3. Carbohydrate _____ 48.1 g
of which sugars _____ 48.1 g
4. Fat _____ 39.3 g
of which saturated _____ 6.7 g
5. Food fibre _____ 1 g
6. Salt _____ 0.38 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 (milk and products thereof)
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 can not 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.