

Code: 01011173 **PRALIN DELICRISP CARAMEL FLEUR DE SEL 5**
State: Approved by RAQ on 25/09/2019

Product description

white chocolate finest paste with caramel, fleur de sel and crunchy Delicrisp made with pure butter. PRALIN DELICRISP CARAMEL FLEUR DE SEL is ideal for realization of fine pastry products and for ice-creams preparation.

Sales name

semifinished pastry product.

Ingredients

white chocolate 28% (whole MILK powder, sugar, cocoa butter, emulsifier: SOYA lecithin, natural vanilla flavour.), finely crumbled biscuit 21.4% (WHEAT flour, sugar, anhydrous MILK FAT , skimmed MILK powder, BARLEY malt flour, salt), vegetable oil (palm, sunflower, palm kernel, coconut), sugar, WHEY powder, ALMONDS , anhydrous MILK FAT , caramel, fleur de sel, emulsifier: SOYA lecithin, salt, flavours.

May contain EGGS , OTHER NUTS and PEANUTS.

Physical-chemical analysis

fat (1) _____ 36.6 % ± 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.). Oiling out on the surface may occur if the product is stored at warmer temperature; in this case it is necessary to carefully mix before using.

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Packaging

plastic pails of 5 kg (net).

Directions to use

PRALIN DELICRISP CARAMEL FLEUR DE SEL is a paste ready to use.

Nutritional information

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

1. Energy _____ 569 kcal
2373 kJ
2. Protein (N*6.25) _____ 6.4 g
3. Carbohydrate _____ 53.3 g
of which sugars _____ 45 g
4. Fat _____ 36.6 g
of which saturated _____ 17.5 g
5. Food fibre _____ 0.3 g
6. Salt _____ 0.74 g

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof _____ x (wheat flour, barley malt 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 (whole, skimmed and whey powder-
anhydrous milk fat)
Nuts and products thereof _____ X (almonds); 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.