

**Code:** 01010958 **CHOCOCREAM PISTACCHIO 5**  
**State:** Approved by RAQ on 12/10/2018

## Product description

pistachio paste. It is a soft cream of green colour with high spreadability and ready to use in confectionery and ice-creams.

## Sales name

semifinished product for confectionery. Soft cream

## Ingredients

vegetable oil (palm), sugar, PISTACHIOS (15%), skimmed MILK powder, WHEY powder, LACTOSE , emulsifier SOYA lecithin, flavours.

The product may contain traces of OTHER NUTS.

## Physical-chemical analysis

fat (1) \_\_\_\_\_ 42 % ± 1.5  
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 15 months in original package in dry and cool place (20°C max.).  
Oiling out on the surface may occur if CHOCOCREAM PISTACCHIO 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 CHOCOCREAM PISTACCHIO; it can be restored by keeping the pails in a warm place for few hours.

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## Packaging

5 kg(net) plastic pails.

## Directions to use

it is ready for use

## Nutritional information

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

Energy \_\_\_\_\_ 2462 kJ  
592 kcal  
Fat \_\_\_\_\_ 42 g  
of which saturated \_\_\_\_\_ 15.5 g  
Carbohydrate \_\_\_\_\_ 43.9 g  
of which sugars \_\_\_\_\_ 43.9 g  
Fibre \_\_\_\_\_ 0.2 g  
Protein \_\_\_\_\_ 9.4 g  
Salt \_\_\_\_\_ 0.5 g

## Allergens

ACCORDING TO WHAT STATED IN THE REG (EU) N. 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, 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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## Certifications

Preferential Origin for European Customs Code  
RSPO Mass Balance Certified

## 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.