

Code: 01011541 **COVERDECOR PISTACCHIO 3**
State: Approved by RAQ on 09/02/2023

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-E161b.

May contain SOYA and OTHER NUTS.

Physical-chemical analysis

fat (1)	36.6 % ± 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

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Storage & shelf-life

at least one year in original package in cool (20°C max.) dry storage.

Packaging

3 kg plastic pails.

Directions to use

COATINGS:

heat COVERDECOR PISTACCHIO 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
	2390 kJ
2. Protein (N*6.25)	4.2 g
3. Carbohydrate	56.5 g
of which sugars	54.7 g
4. Fat	36.6 g
of which saturated	15.2 g
5. Food fibre	0.5 g
6. Salt	0.2 g

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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.

Certifications

Preferential Origin for European Customs Code

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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.