

Code:	01010341	NOCCIOLATA 5
Product	11995250	NOCCIOLATA SML
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 contains traces of **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.

Packaging

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

Directions to use

ready to use.

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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.

StatementsGMO 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.