

Product	11995902 vers. 3	CUKICREAM GIANDUIA SML 2558/B
Code:	01010407	CUKICREAM GIANDUIA 2558/B 5
State:	Approved by RAQ on	29/01/2018

Product description

gianduja flavoured paste for filling of short pastries and biscuits before baking.

Sales name

spreadable cream.
Semifinished confectionery product.

Ingredients

sugar, vegetable oils (sunflower, palm), **hazelnuts** (10%), low-fat cocoa powder (6%), whole **milk** powder, emulsifier: **soya** lecithin, flavouring.

The product may contain traces of **other nuts**.

Physical-chemical analysis

fat (1) _____	33	% ± 1.5
sucrose _____	57.4	% ± 1.5
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 cool (20°C max), dry storage. Higher temperatures can cause oiling-out, so it might be necessary to stir the product; on the contrary lower temperatures induce the formation of cocoa butter crystals which can be melted by gentle warming.

Packaging

5 kg or 24 kg (net) plastic pails.

Nutritional information

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

1. Energy _____	550	kcal
	2295	kJ

Product	11995902 vers. 3	CUKICREAM GIANDUIA SML 2558/B
Code:	01010407	CUKICREAM GIANDUIA 2558/B 5
State:	Approved by RAQ on	29/01/2018

2. Protein (N*6.25) _____	3.7	g
3. Carbohydrate _____	59	g
of which sugars _____	58.3	g
4. Fat _____	33	g
of which saturated _____	7.4	g
mono-unsaturated _____	12.6	g
poly-unsaturated _____	13	g
cholesterol _____	0.7	mg
5. Food fibre _____	2.3	g
6. Salt _____	0.03	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 (full cream 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.