

Code: 01011005 NOCCIOLATA ICE 5
State: Approved by RAQ on 12/05/2020

Product description

cream with gianduia taste able to keep its soft consistency even at -15°C in the display window of the freezer.

Sales name

semifinished product for ice-cream making.

Ingredients

sugar, vegetable oil (sunflower), HAZELNUTS, skimmed MILK powder, low-fat cocoa powder, emulsifier: E322 SOYA lecithin, flavours, antioxydant: E392 rosemary extract.

The product may contain traces of OTHER NUTS.

Physical-chemical analysis

fat (1) _____ 36.4 % ± 1.5
sucrose _____ 44.2 % ± 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

Storage & shelf-life

at least 18 months in original package in dry and cool place (20°C max.).

Packaging

5 kg (net) and 24 kg (net) plastic pails.

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Directions to use

placed in the ice-cream tub in the display window at -15°C NOCCIOLATA ICE maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups. NOCCIOLATA ICE reaches the optimal consistency after 2-3 hours at -15°C. NOCCIOLATA ICE is ideal for classic variegation of the icecream.

NOTICE: Mix thoroughly NOCCIOLATA ICE before taking it from the package.

Nutritional information

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

1. Energy _____ 562 kcal
2343 kJ
2. Protein (N*6.25) _____ 6.9 g
3. Carbohydrate _____ 50.3 g
of which sugars _____ 49.4 g
polyols _____ 0 g
starch _____ 1 g
4. Fat _____ 36.4 g
of which saturated _____ 5.5 g
mono-unsaturated _____ 10.7 g
poly-unsaturated _____ 20.2 g
5. Food fibre _____ 2.7 g
6. Salt _____ 0.20 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 (soy 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.

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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.