

Code: 01011558 GIANDUCA 5
State: Approved by RAQ on 20/12/2017

Product description

Spreadable paste with gianduja nut chocolate for the preparation of ice cream and semifreddi. GIANDUCA is made with natural flavourings, does not contain palm derivatives and can be declared Gluten free

Sales name

Spreadable paste.
Semi-finished product for confectionery.

Ingredients

sugar, gianduja nut chocolate 30%(hazelnuts, sugar, cocoa powder, cocoa butter, cocoa mass), sunflower oil, skimmed milk powder, hazelnuts, whey powder, natural flavourings, emulsifier soya lecithin. (hazelnuts content 16% of the product)

The product may contain traces of nuts.

Physical-chemical analysis

fat (1)	33.6 % ± 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 15 months in original package in dry and cool place (20°C max.). Oiling out on the surface may occur if GIANDUCA is stored at warmer temperature; in this case it is necessary to carefully mix before using.

Packaging

5 kg (net) plastic pails.

Directions to use

GIANDUCA _____ 1 kg
milk _____ 1.25 kg

Mix GIANDUCA and milk all together with a hand blender or a whisk until completely dispersed, then freeze in a batch ice cream freezer.

Nutritional information

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

1. Energy	547 kcal
	2281 kJ
2. Protein (N*6.25)	7.4 g
3. Carbohydrate	52.4 g
of which sugars	51.5 g
polyols	0 g
starch	0.9 g
4. Fat	33.5 g
of which saturated	5.5 g
mono-unsaturated	13.6 g
poly-unsaturated	14.4 g
5. Food fibre	3.2 g
6. Salt	0.16 g

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Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 2003/89/EC:

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		
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				

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.