

Code: 01010928 **PASTA GIANDUIA 5**
Product 11996961 PASTA GIANDUIA SML 3534H
State: Approved by RAQ on 01/03/2019

Product description

concentrated gianduja chocolate paste for pastry and ice cream. PASTA GIANDUIA is suitable for flavouring creams, fresh creams and for ice cream preparation.

Sales name

semifinished product for pastry and ice cream preparation.

Ingredients

gianduja nut chocolate 43% (**hazelnuts**, low-fat cocoa powder, sugar, cocoa butter, emulsifier **soya** lecithin, natural vanilla extract.), **hazelnuts**, sugar.

The product may contain **milk and products thereof and other nuts**.

Physical-chemical analysis

fat (1) _____ 42 % \pm 2
moisture (K.F.) _____ 1.2 % max.
dry defatted residue
over 30 μ sieve _____ 8 % 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 cool (20°C max.), dry storage.

Packaging

5 kg (net) plastic pails for food use.

Directions to use

PASTA GIANDUIA is a ready to use paste.

FOR ICE-CREAM APPLICATIONS:
80-100 gr of PASTA GIANDUIA each 1000 gr of basic mixture.

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Oiling out on the surface may occur if the product is stored at warmer temperature; in this case it is necessary to carefully mix before using.

Nutritional information

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

1. Energy_____	550	kcal
	2285	kJ
2. Protein (N*6.25)_____	14.8	g
3. Carbohydrate_____	28.1	g
of which sugars_____	26.1	g
4. Fat_____	42	g
of which saturated_____	6.2	g
cholesterol_____	0	mg
5. Food fibre_____	9.1	g
6. Salt_____	0.05	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)_____ CC

Nuts and products thereof_____ X (hazelnut); 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.