

PRODUCT SPECIFICATION SHEET

CODE	16084	TYPE OF PRODUCT	GRAINS	
NAME	NOCCIOLE INTERE			

PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE.

NAME OF FOOD	Grains of whole hazelnuts for decorating gelato and pastry products.
DOSAGE	Use the product exactly as it is.
HOW TO HANDLE	Handle the product using clean, dry utensils. Close the packaging after use removing any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight .
ADVICE	Once the product has been opened, we recommend storing in a cool, dry place. (preferably in the refrigerator)
INGREDIENTS & ALLERGENS (according to Reg. (EU) 1169/2011)	Toasted hazelnuts <u>May contain almonds , hazelnuts, walnuts and pistachio nuts.</u>
COLOUR OF PRODUCT	Pale Brown

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)		
	Per 100 g of product		
ENERGY	KJ	2. 807	
	Kcal	680	
FATS	g	64, 00	
of which saturates	g	4, 20	
CARBOHYDRATE	g	6, 10	
of which sugars	g	4, 10	
PROTEIN	g	15, 00	
SALT	g	0, 00	

MICROBIOLOGICAL CHARACTERISTICS

TOTAL BACTERIAL LOAD	< 5.000 cfu/g
MOULDS	< 100 cfu/g
YEASTS	< 100 cfu/g
ENTEROBACTERIA	< 100 cfu/g
STAPHYLOCOCCUS AUREUS	< 20 cfu/g
SALMONELLA	Absent in 25 g

The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food



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INGREDIENTI E IDEE PER IL GELATO E LA PASTICCERIA • INGREDIENTS AND IDEAS FOR ITALIAN GELATO AND PASTRY MAKING • ROHSTOFFE FÜR ITALIENISCHES SPEISEEIS UND KONDITOREI • PRODUITS POUR GLACE ARTISANALE ET PATISSERIE

TYPE OF PACKAGING	2 Kg bucket; 6 per Box.
SHELF LIFE	18 months if kept in original undamaged packaging.
SAMPLE	

18581608400



This product specification sheet maintains its validity as long as it corresponds to the list of the ingredients printed on the packaging; product formulations may vary over time, due to the company's continuous attention to achieve improvements. Correspondence between this sheet content and the ingredients in the label concerns the customer using the product itself.

