


## PRODUCT SPECIFICATION SHEET

<b>CODE</b>	<b>14075</b>	<b>TYPE OF PRODUCT</b>	<b>PASTE</b>		
<b>NAME</b>	<b>PASTA NOCCIOLA PRIMA FINE</b>				
<b>PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE.</b>					
<b>NAME OF FOOD</b>	Semi-finished paste product for the preparation of artisanal gelato and pastry products.				
<b>DOSAGE FOR USE</b>	80g of product + 1 Kg of White base				
<b>HOW TO HANDLE</b>	Handle the product with clean, dry utensils. Close properly after use removing any possible residue of the product externally. Store away from heat sources and do not expose to direct sunlight.				
<b>INGREDIENTS &amp; ALLERGENS</b> (according to Reg. (EU) 1169/2011)	<b>Hazelnut paste</b>  <u>May contain traces of soybeans, milk, egg, almonds, walnuts, pistachio nuts, peanuts and sesame seeds.</u>				
<b>COLOUR OF PRODUCT</b>	Dark brown				
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)			
		Per 100 g of product		Per 100 g of gelato:	
<b>HUMIDITY</b>	Max 1 %	<b>ENERGY</b>	<b>KJ</b> 2742,0	0	0,0 0
<b>FAT</b>	64,0 %		<b>kcal</b> 665,0	0	0,0 0
<b>ASHES</b>	/ %	<b>FATS</b>	<b>g</b> 64,0	0	0,0 0
		of which saturates	<b>g</b> 4,2	0	0,0 0
		<b>CARBOHYDRATE</b>	<b>g</b> 6,1	0	0,0 0
		of which sugars	<b>g</b> 4,1	0	0,0 0
		<b>PROTEIN</b>	<b>g</b> 13,8	0	0,00 0
		<b>SALT</b>	<b>g</b> 0,03	0	0,00 0
MICROBIOLOGICAL CHARACTERISTICS					
<b>TOTAL BACTERIAL LOAD</b>	< 5000 cfu/g				
<b>MOULDS</b>	< 100 cfu/g				
<b>YEASTS</b>	< 100 cfu/g				
<b>ENTEROBACTERIA</b>	< 100 cfu/g				
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g				
<b>SALMONELLA</b>	Absent in 25 g				
<i>The product conforms to the EC 1881/2006 regulation and its subsequent updates- concerning contaminants in food products.</i>					
<b>TYPE OF PACKAGING</b>	4 Kg bucket ; 2 per box				
<b>SHELF LIFE</b>	24 months if kept in original, undamaged packaging.				
<b>SAMPLE</b>	200 g				

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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.

