

HAZELNUT ROYAL

Code
296705

Preparation in paste for ice-creams

Product description

Appearance

A hazelnut-coloured semi-smooth paste with an intense aroma and a characteristic hazelnut flavour.

Characteristics

The Hazelnut paste has a medium roasting to provide flavour and colouring in proportion to the amount used in ice cream and confectionery.



List of ingredients

HAZELNUTS, flavours.

May contain: GLUTEN, SOYA, MILK, EGGS, ALMONDS, WALNUTS, CASHEW NUTS, PISTACHIOS, PEANUT.

Packaging

Carton box containing 2 tins of 5 kg each (total net weight 10 kg).

Dose and use instructions

80-100 g of product for each litre of white or yellow milk-based mix, as required. For custard, whipped cream, etc. in confectionery, the product can be used in varying amounts depending on need.

Stir well before using.

Storage

The product, stored in the original sealed container, in a cool place (temperature not exceeding 25 ° C) and dry place, airy, will keep its original features unchanged for at least 24 months since the production date. The "best before" term is printed on each package

General requirements

This product complies with the laws in force in Italy and in EU in relation to the use it is meant for.

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For further information or inquiries on this matter, please contact the sales staff

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Microbiological characteristics

Total Plate Count:.....	ufc/g	< 10000
Enterobacteriaceae:.....	ufc/g	< 10
Coliforms:.....	ufc/g	< 10
E. coli:.....	ufc/g	< 10
Salmonella spp.:.....	ufc/25 g	absent
Yeasts and molds:.....	ufc/g	< 500

Nutritional labelling (per 100 g of product)

Energy value:.....	kJ - kcal	2842,9 - 689,1
Total fat:.....	g	65,1
- of which saturates	g	4,5
Carbohydrate:.....	g	6,6
- of which sugars	g	4,0
Fibre:.....	g	8,8
Protein:.....	g	14,8
Salt:.....	g	0,1

(sodium 20 mg)

Average values based on our best product expertise.

Allergens

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	CC
Crustaceans and products thereof	No
Eggs and products thereof	CC
Fish and products thereof	No
Peanuts and products thereof	CC
Soybeans and products thereof	CC
Milk and products thereof (including lactose)	CC
Nuts and products thereof*	Yes
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No
Lupin and products thereof	No
Molluscs and products thereof	No

* Nuts i.e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof

Yes: the allergen is present in the ingredients used for the preparation of the product.

No: the allergen is not present in the ingredients used for the preparation of the product and there do not result contributions of same due to processing technologies.

CC: the allergen is not present in the ingredients used for the preparation of the product, but could be present due to processing technologies (es.: sharing of equipments or premises where ingredients containing the allergen are processed).

This sheet has been drawn up according to what requested by the European Regulation 1169/2011 and following changes and integrations, with an extension related to the notice of possible cross-contaminations. The information related to cross contaminations are the best we can issue based on our knowledge and on the information received by our suppliers, but they are to be regarded as spread purely as an indication and without any assumption of responsibility for any of their uses.

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No direct notice to the customer is provided for in case of revision and therefore it's exclusive task of the user to check possible updating. For further information or inquiries on this matter, please contact the sales staff.