

Facts Sheet

Version 07 - 05/07/2022

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an avon Gravo	rage rorz
NOCCIOLOTTA LA CROCCANTE	292850
SEMIFINISHED PRODUCT IN PASTE FOR ICE-CREAM	
Product description	
Paste with pieces, dark colored, with Gianduja taste.	
List of ingredients	
Sugar, vegetable oil (sunflower), finely crumbled biscuit 12% (WHEAT flour, sugar, anhydrous MILK fat, skimmed flour, salt), HAZELNUTS, skimmed MILK powder, low fat cocoa powder, emulsifier: SOYA lecithin, flavours, antiocontain: EGGS, PEANUT.	MILK powder, BARLEY MALT xidant: rosemary extract. May
Packaging	
Plastic bucket food-grade. Net weight: 5 kgs.	
Dose and use instructions	
Dosage: in quantity necessary to decorate ice-creams.	
Storage	
The product, stored in the original sealed container, in a cool and dry place (temperature below 20°C), will keep it for at least 18 months since the production date. The "best before" term is printed on each package.	s original features unchanged

General requirements

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

The present document refers to the productions carried out starting from the date of this version and could be modified in case of changes in the recipe of the product or in the production process.

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





all about Gelato

NOCCIOLOTTA LA CROCCANTE

Code

292850

SEMIFINISHED PRODUCT IN PASTE	FOR ICE-CR	EAM
Microbiological characteristics		
Total Plate Count: ufc/g	< 5000	

Microbiological characteristics	
Total Plate Count: ufc/g	< 5000
Enterobacteriaceae: ufc/g	< 10
Coliforms: ufc/g	< 10
E. coli: ufc/g	< 10
Salmonella spp.: ufc/25 g	absent
Yeasts and molds: ufc/g	< 50

Nutritional labelling (per 10	00 g of product)		
Energy value:	kJ - kcal	2282,6 -	547,1
Total fat:		g	33,1
	- of which saturates	g	4,9
Carbohydrate:		g	54,3
	- of which sugars	g	46,2
Fibre:		g	2,4
Protein:		g	6,8
Salt:		g	0,2
(sodium 70 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	Yes
Crustaceans and products thereof	No
Eggs and products thereof	СС
Fish and products thereof	No
Peanuts and products thereof	CC
Soybeans and products thereof	Yes
Milk and products thereof (including lactose)	Yes
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 Illinoinensis (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.

