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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 PATISSERI

PRODUCT SPECIFICATION SHEET

CODE: 24114A TYPE OF PRODUCT:

TOPPING NOCCIOLOSA® Name:



PRODUCT FOR PROFESSIONAL USE, NOT INTENDED FOR RETAIL SALE

NAME OF FOOD Confectionery paste preparation for variegating gelato and pastry products.

DOSAGE as it is

HOW TO HANDLE Handle the product using clean, dry utensils.

Brown

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.

INGREDIENTS & ALLERGENS

(according to Reg. (EU) 1169/2011)

sugar, vegetable oils and fats (sunflower, rapeseed, palm), HAZELNUT paste 9,0%, skimmed MILK powder, low-fat cocoa powder 4,0%, emulsifier (SOYBEAN

lecithin), flavourings.

MAY CONTAIN: EGG, ALMONDS, WALNUTS, CASHEWS, PISTACHIO NUTS,

PEANUTS, SESAME SEEDS.

COLOUR OF PRODUCT

CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
	E	ENERGY kJ	2.404
	E	ENERGY kcal	577
	F	FAT g	39,00
		OF WHICH SATURATES g	6,40
		CARBOHYDRATE g	51,00
		OF WHICH SUGARS g	49,00
	F	PROTEIN g	4,60
	5	SALT g	0,08
MICROBIOLOGICAL CHARACTERISTICS			
TOTAL BACTERIAL LOAD	< 5.000 ufc/g		
MOULDS	< 100 ufc/g		
YEAST	< 100 ufc/g		
ENTEROBACTERIA	< 100 cfu/g		
STAPHYLOCOCCUS AUREUS	< 20 cfu/g		
SALMONELLA	Absent in 25 g		
The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food			
Type of Packaging	900 g bottle; 6 per box		
Shelf life	24 months if kept in original undamaged packaging		
Sample	100 g		

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