

PRODUCT SPECIFICATION SHEET

CODE:	24114A	TYPE OF PRODUCT:	SAUCE	
Name:	TOPPING NOCCIOLOSA®			

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. 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	Brown

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)
	Per 100 g of product
	ENERGY kJ 2.404
	ENERGY kcal 577
	FAT g 39,00
	OF WHICH SATURATES g 6,40
	CARBOHYDRATE g 51,00
	OF WHICH SUGARS g 49,00
	PROTEIN g 4,60
	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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