


## PRODUCT SPECIFICATION SHEET

<b>CODE:</b>	<b>14024A</b>	<b>TYPE OF PRODUCT:</b>	<b>PASTE</b>	
<b>Name:</b>	<b>PASTA TORRONE</b>			

### PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE

<b>NAME OF FOOD</b>	Semi-finished nougat flavoured paste product for the preparation of artisanal gelato and for pastry products.
<b>DOSAGE</b>	70 g product + 1 kg white base
<b>HOW TO HANDLE</b>	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 .
<b>INGREDIENTS &amp; ALLERGENS (according to Reg. (EU) 1169/2011)</b>	nougat grains with HAZELNUTS 40,0%(HAZELNUTS 30%, honey, sugar, glucose syrup, wafer (potato starch, water, olive oil), food gelatin, flavourings), vegetable oils (rapeseed, sunflower), sugar, HAZELNUT paste, flavourings.  MAY CONTAIN: SOYBEANS, MILK, EGG, ALMONDS, WALNUTS, CASHEWS, PISTACHIO NUTS.
<b>COLOUR OF PRODUCT</b>	ivory white

CHEMICAL-PHYSICAL CHARACTERISTICS	NUTRITION FACTS (average values)	
	Per 100 g of product	
	<b>ENERGY kJ</b>	2.299
	<b>ENERGY kcal</b>	553
	<b>FAT g</b>	39,00
	<b>OF WHICH SATURATES g</b>	3,10
	<b>CARBOHYDRATE g</b>	45,00
	<b>OF WHICH SUGARS g</b>	42,00
	<b>PROTEIN g</b>	3,50
	<b>SALT g</b>	0,04

### MICROBIOLOGICAL CHARACTERISTICS

<b>TOTAL BACTERIAL LOAD</b>	< 5.000 cfu/g
<b>MOULDS</b>	< 100 cfu/g
<b>YEAST</b>	< 100 cfu/g
<b>ENTEROBACTERIA</b>	< 100 cfu/g
<b>STAPHYLOCOCCUS AUREUS</b>	< 20 cfu/g
<b>SALMONELLA</b>	Absent in 25 g

**The product conforms to the (UE) 2023/915 regulation and its subsequent updates- concerning contaminants in food**

<b>Type of Packaging</b>	4 kg tin; 2 per box
<b>Shelf life</b>	24 months if kept in original undamaged packaging
<b>Sample</b>	200 g

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