

PRODUCT SPECIFICATION SHEET

CODE:	24091	TYPE OF PRODUCT:	SAUCE
Name:	TOPPING NOCCIOLA		
senza glutine gluten free			
PRODUCT FOR PROFESSIONAL USE , NOT INTENDED FOR RETAIL SALE			
NAME OF FOOD	Confectionery paste product for variegating artisanal 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, dried glucose syrup, water, HAZELNUT paste 10,0%, humectant (sorbitol), vegetable fat (palm), modified starch, emulsifier (E471), colour (caramel (E150c)), flavourings, preservative (potassium sorbate). MAY CONTAIN: SOYBEAN, MILK, EGG, ALMONDS, WALNUTS, CASHEWS, PISTACHIO NUTS.		
COLOUR OF PRODUCT	pale brown		
CHEMICAL-PHYSICAL CHARACTERISTICS		NUTRITION FACTS (average values)	
		Per 100 g of product	
pH	6,1 +/- 0,2	ENERGY kJ	1.377
		ENERGY kcal	327
		FAT g	9,20
		OF WHICH SATURATES g	2,00
		CARBOHYDRATE g	59,00
		OF WHICH SUGARS g	42,00
		PROTEIN g	1,50
		SALT g	0,02
MICROBIOLOGICAL CHARACTERISTICS			
TOTAL BACTERIAL LOAD	< 5.000 cfu/g		
MOULDS	< 100 cfu/g		
YEAST	< 100 cfu/g		
ENTEROBACTERIA	< 100 cfu/g		
STAPHYLOCOCCUS AUREUS	< 20 cfu/g		
SALMONELLA	Absent in 25 g		
The product conforms to the EC 1881/2006 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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