

TECHNICAL AND INFORMATION CARD COMPOUND INGREDIENT

SALTY PEANUTS

HS code: 2106.90.98

Code 41577

TYPE OF PRODUCT:

Compound ingredient in paste for pastry and ice-cream.

INGREDIENTS:

peanut, sweet sea salt from Cervia.

USE:

100-150 g of paste per 1 litre of white base. The possible separation in two layers is an index of the naturalness of the product itself. Mix before use.

ORGANOLEPTIC CHARACTERISTICS:

Colour: Brown ocher (the natural origin of raw material may cause light shade variations).

Appearance: Rough paste.

PACKAGING:

Bucket by kg 3 / Carton by 4 buckets. Bucket PP5 - Lid PP5

Packaging in direct contact with foodstuffs comply with the regulations in force (DM 21/03/73 and subsequent modifications - Reg. EC 1935/2004)

BEST BEFORE:

36 months from the date of production - Best before see the date on the packaging.

STORAGE METHOD:

Store undivided in a cool and dry place.

GMO:

In the production of this compound ingredient raw materials declared to be gmo free have been used, according to Reg. EC 1829/2003 and 1830/2003

DECLARATION HACCP:

The product comply with Reg. EC 852/2004 relative to food hygiene making use of HACCP methodology principles.
Health Authorisation no. 10705.

TRACEABILITY:

Is guaranteed the traceability inside of each batch production in accordance with Reg. EC 178/2002.

LABELLING:

Labelling complies with Reg. EC 1169/2011 and subsequent amendments and additions.

CONTAMINANTS DECLARATION AND RESIDUALS:

The product complies with EC Reg. 2023/915 that defines the maximum levels of certain contaminants in foodstuffs and with EC Reg. 396/2005 that defines the maximum limits of residuals of phytosanitary in foodstuffs.

CERTIFICATIONS AND SUITABILITY OF PRODUCTS:

The product is:	Suitable	Certified
Halal	YES	YES
Vegan	YES	NO
Plant Based	YES	NO



MICROBIOLOGICAL FEATURES

Total bacterial count	<10000 ufc/g
Yeast and Moulds	<100 ufc/g
<i>E.Coli</i>	<10 ufc/g
<i>Salmonella spp.</i>	Absent in 25 g
<i>Listeria Monocytogenes</i>	Absent in 25 g

NUTRITIONAL PARAMETRES FOR 100 g of product

Total fats:	50 g
- of which saturated fat:	7,2 g
Carbohydrates:	7,9 g
- of which sugar:	2,9 g
Proteins:	27 g
Salt:	3,6 g
Energy value:	2443 kJ 584 kcal

FOOD ALLERGENS

(Annex II to Regulation (EU) No 1169/2011 following modifications and integrations)

CERTAINLY PRESENT*

POSSIBLE INCIDENTAL PRESENCE**

Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof	NO	NO
Crustaceans and crustacean based products	NO	NO
Eggs and egg based products	NO	NO
Fish and fish based products	NO	NO
Peanuts and peanut based products	YES	
Soybeans and soybean based products	NO	NO
Milk and milk based products (including lactose)	NO	NO
Nuts i.e. Almonds, Hazelnuts, Walnuts, Cashew-nuts, Pecan-nuts, Brazil nuts, Pistachio nuts, Queensland nuts and derivatives		YES
Celery and celery based products	NO	NO
Mustard and mustard based products	NO	NO
Sesame seeds and sesame seed based products	NO	NO
Sulphur dioxide and sulphites at concentrations above 10 mg/kg or 10 mg/litre expressed as SO ₂	NO	NO
Lupines and derivatives	NO	NO
Molluscs and derivatives	NO	NO

* "Yes" in the column "Certainly present" means "direct addition" i.e. that the allergen is present in foodstuffs because it is one of its ingredients or a constituent of one of its ingredients (including solvents, diluents and carryover of flavours and additives).

** "Yes" in the column "Possible Incidental Presence" means "cross contamination" i.e. that the allergen could be present in foodstuffs due to accidental causes like human mistakes, residual products from other workings, etc.

N.B.: the product supplied is a compound ingredient for transformation only, which could be used more than once. We advise you to always close the package and to use clean and dry utensils to avoid allergen risks due to cross contamination.

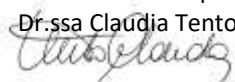
This document is written in compliance with EU Reg. 1169/2011 to the best of our knowledge on the basis of the formulation of the product and received data of raw materials from our suppliers, and it is referred to productions that start from the date of this review.

Date: 13/07/2026

FUGAR staff is available to assist Customers in the specific use of the product

Technical Product department

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Quality Assurance Manager

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