

## TECHNICAL AND INFORMATION CARD COMPOUND INGREDIENT

**PISTACHIO****Code 40408**

Review 00 dated 13/12/2016

**TYPE OF PRODUCT:**

Compound ingredient in paste for pastry and ice-cream

**INGREDIENTS:**

sugar, hazelnuts, pistachios (25%), sunflower seeds oil, flavourings, emulsifier soya lecithin, colouring E131.

**USE:**

80-100 g of paste per 1 litre of yellow or white base. Mix before use.

**ORGANOLEPTIC CHARACTERISTICS:**

Colour: Light olive green (Natural origin of raw material may cause light shade variations).

Appearance: Creamy.

**PACKAGING:**

Tin by kg 5,5 / Carton by 2 tins

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:**

30 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 comply with Reg. EC 1169/2011 and D.Lgs. 109/92 and subsequent amendments and additions.

**CONTAMINANTS DECLARATION AND RESIDUALS:**

The product is in compliance with EU Reg. 1881/2006 that defines the maximum levels of certain contaminants in foodstuffs and with EU 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	NO
Vegan	YES	NO
Organic	NO	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:	41 g
- of which saturated fat:	4,1 g
Carbohydrates:	41 g
- of which sugar:	39 g
Proteins:	10 g
Salt:	0 g
Energy value:	583 kcal 2439 kj

**FOOD ALLERGENS**

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

Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof

CERTAINLY PRESENT\*

NO

POSSIBLE INCIDENTAL PRESENCE\*\*

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

YES

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<sub>2</sub>

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: 14/05/2021***FUGAR staff is available to assist Customers in the specific use of the product*

Quality Assurance Manager

Dr.ssa Barbara Colinucci

