

TECHNICAL SPECIFICATIONS

Product :305F1 Spread cream 13% hazelnuts NOISETELLA

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| Data di ultima emissione : 04/10/2010 | RAQ : Dr.ssa Luisa Gallo | Data : 11/02/14 |
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| CODE PRODUCT : 305F1 | |
| DESCRIPTION : Spread cream with cocoa and hazelnuts – Squeezer 1kg | |
| CODE AND DESCRIPTION CREAM : 49s | |
| INGREDIENTS : Sugar 49%, vegetable oils 20%, hazelnuts 13%, low fat cocoa powder 7%, skimmed milk powder 4.5% , whey powder 3%, lactose 3%. Emulsifier: sunflower lecithin0.5%. Flavour: vanilline. | |
| May contain traces of soy, peanuts and treenuts | |
| CHEMICAL CHARACTERISTICS | |
| <i>Quantity 100 g di prodotto</i> | <i>Quantity per serving (serving size 20gr)</i> |
| <i>Energetic value</i> =536 Kcal 2237Kj | <i>109Kcal 456 kJ</i> |
| <i>Humidity</i> = 1,0 % MAX | |
| <i>Ash</i> = 1,5 % MAX | |
| <i>Fat total</i> =29,8 % | <i>6 g</i> |
| <i>Satured</i> 11% | <i>2,2g</i> |
| <i>Protein(N x 6,25%)</i> = 5.2 % | <i>1 g</i> |
| <i>Carboydrates</i> = 60 % | <i>12g</i> |
| <i>Sugar(d.a 100)</i> = 58 % | <i>11.6g</i> |
| <i>Sodium</i> = 45 mg | <i>9mg</i> |
| <i>Fibre</i> = 3.3g | <i>0.7g</i> |
| ORGANOLEPTIC CHARACTERISITCS | |
| <i>Fineness of 22 µm max 5%</i> | |
| <i>Good spreader</i> | |
| <i>Aspect bright with little pieces of roasted hazelnuts</i> | |
| <i>Smell: more cocoa and hazelnuts</i> | |
| <i>Taste: more cocoa and hazelnuts, crunchy taste</i> | |

Standard plate count: < 7500 ufc/g

Salmonella = absent

Staphylococcus = absent

Our medium

Moulds = < 10 ufc/g

Important : Store in a dry and cool place. Do not refrigerate. We suggest a temperature between 10°C and 25°C in summer, and between 8°C and 20°C in winter.

SHELF LIFE: 546 Days

ORIGIN OF RAW MATERIALS:

Sugar

vegetable oils

hazelnuts

low fat cocoa powder

skimmed milk powder

whey powder

lactose

sunflower lecithin

vanilline

CE

Germany

Italy, Turkey

Africa

Germany, France, Italy

Germany, France, Italy, UK

Germany, France, Italy

Spain

France

Producteur lait et produit du lait Code de identification CE

FR49.276.01CE

IT03-1226CE

FR08.370.01CE

DENI10250EG

UKAC006EC

F29.232.90CE

DEBY704EC

FR53.147.01CE

FR44-072-001CE