

Code:	01010183	CUKICREAM CACAO 2391 5
Product	11995788	CUKICREAM CACAO SML 2391
State:	Approved by RAQ on	05/10/2018

Product description

spreadable low-fat cocoa cream suitable for filling of biscuits, croissants, fagottini and tarts before baking.

Sales name

spreadable cream.
Semifinished confectionery product.

Ingredients

sugar, vegetable oils (sunflower, palm), low-fat cocoa powder (13%), hazelnuts, whole milk powder, emulsifier soya lecithin, flavouring.

The product may contain traces of other nuts.

Physical-chemical analysis

fat (1) _____	33	% ± 1
moisture (K.F.) _____	1	% max.
viscosity (O.I.C.C.C.) _____	2.2-2.6	Pa*s

(1) extraction by Soxhlet and petroleum ether after hydrolysis with hydrochloric acid.

Microbiological standards

aerobic plate count (1) _____	5000	CFU/g max.
yeasts (2) _____	25	CFU/g max.
molds (2) _____	25	CFU/g max.
coliforms (3) _____	none	detected/g
E.coli (4) _____	none	detected/g
salmonella (5) _____	none	detected/25 g

- (1) ISO 4833:91
- (2) ISO 7954:87
- (3) ISO 4832:91
- (4) ISO 16649-2:01
- (5) ISO 6579:93

Storage & shelf-life

at least 15 months in original package in cool (20°C max.), dry storage. Higher temperatures can cause oiling-out, so it might be necessary to stir the product; on the contrary lower temperatures induce the formation of cocoa butter crystals which can be melted by gentle warming.

Packaging

5 kg (net) plastic pails.

Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g
(OBTAINED BY CALCULATION)

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1. Energy_____	540	kcal
	2250	kJ
2. Protein (N*6.25)_____	5.1	g
3. Carbohydrate_____	55	g
of which sugars_____	53.4	g
polyols_____	0	g
starch_____	1.6	g
4. Fat_____	33.1	g
of which saturated_____	7.3	g
mono-unsaturated_____	11.1	g
poly-unsaturated_____	14.7	g
trans fatty acid_____	<0.5	g
5. Food fibre_____	3.5	g
6. Salt_____	0.05	g

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof_____

Crustaceans and products thereof_____

Eggs and products thereof_____

Fish and products thereof_____

Peanuts and products thereof_____

Soybeans and products thereof:_____ X (soya lecithin)

Milk and products thereof (including lactose)_____ X (whole milk powder)

Nuts and products thereof_____ X (hazelnuts); CC (other nuts)

Celery and product thereof_____

Mustard and products thereof_____

Sesame seeds and products thereof_____

Sulphur dioxide and sulphites at conc. of more than 10 mg/kg_____

Lupin and products thereof_____

Molluscs and products thereof_____

Key: X = present; (ingredient which contains it)

CC = the presence due to cross contamination cannot be excluded.

StatementsGMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

Traceability

Product traceability is made according to Regulation (EC) 178/2002.