

<b>Code:</b>	<b>01010183</b>	<b>CUKICREAM CACAO 2391 5</b>
<b>Product</b>	11995788	CUKICREAM CACAO SML 2391
<b>State:</b>	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.

### Statements

#### GMO 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

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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.