

**Code:** 01010407 **CUKICREAM GIANDUIA 2558/B**  
**Product** 11995902 CUKICREAM GIANDUIA SML 2558/B  
**State:** Approved by RAQ on 02/12/2019

**Product description**

gianduja flavoured paste for filling of short pastries and biscuits before baking.

**Sales name**

spreadable cream.  
Semifinished confectionery product.

**Ingredients**

sugar, vegetable oils (sunflower, palm), **hazelnuts** (10%), low-fat cocoa powder (6%), whole **milk** powder, emulsifier: **soya** lecithin, flavouring.

The product may contain traces of **other nuts**.

**Physical-chemical analysis**

fat (1)_____	33	% ± 1.5
sucrose_____	57.4	% ± 1.5
moisture (K.F.)_____	1	% max.

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 or 24 kg (net) plastic pails.

**Nutritional information**

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

1. Energy\_\_\_\_\_ 550 kcal

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	2295	kJ
2. Protein (N*6.25)_____	3.7	g
3. Carbohydrate_____	59	g
of which sugars_____	58.3	g
4. Fat_____	33	g
of which saturated_____	7.4	g
mono-unsaturated_____	12.6	g
poly-unsaturated_____	13	g
cholesterol_____	0.7	mg
5. Food fibre_____	2.3	g
6. Salt_____	0.03	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 (full cream 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

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

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