

Code: 01011005 **NOCCIOLATA ICE 5**
Product 11997217 NOCCIOLATA ICE SML 3722H
State: Approved by RAQ on 29/10/2018

Product description

cream with gianduia taste able to keep its soft consistency even at -15°C in the display window of the freezer.

Sales name

semifinished product for ice-cream making.

Ingredients

sugar, vegetable oil (sunflower), **hazelnuts**, skimmed **milk** powder, low-fat cocoa powder, emulsifier: E322 **soya** lecithin, flavours, antioxydant: E392 rosemary extract.

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

Physical-chemical analysis

fat (1) _____	36.4	% ± 1.5
sucrose _____	44.2	% ± 1.5
moisture (K.F.) _____	1.2	% 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 18 months in original package in dry and cool place (20°C max.).

Packaging

5 kg (net) plastic pails.

Directions to use

placed in the ice-cream tub in the display window at -15°C NOCCIOLATA ICE maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups.

NOCCIOLATA ICE reaches the optimal consistency after 2-3 hours at -15°C.

NOCCIOLATA ICE is ideal for classic variegation of the icecream.

NOTICE: Mix thoroughly NOCCIOLATA ICE before taking it from the package.

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Nutritional information

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

1. Energy	562	kcal
	2343	kJ
2. Protein (N*6.25)	6.9	g
3. Carbohydrate	50.3	g
of which sugars	49.4	g
polyols	0	g
starch	1	g
4. Fat	36.4	g
of which saturated	5.5	g
mono-unsaturated	10.7	g
poly-unsaturated	20.2	g
5. Food fibre	2.7	g
6. Salt	0.20	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 (soy lecithin)
Milk and products thereof (including lactose) _____ X (skimmed 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.