

Code: 01011006 **NOCCIOLATA ICE CROCK 5**
Product 11997219 NOCCIOLATA ICE CROCK SML
State: Approved by RAQ on 03/05/2016

Product description

fine gianduia paste with crunchy Delicrisp made with pure butter ideal to maintain a spreadable consistency even at -15°C in freezer.

Sales name

semifinished product for ice-cream making.

Ingredients

sugar, vegetable oil (sunflower), finely crumbled biscuit 12% (**wheat** flour, sugar, anhydrous **milk** fat, skimmed **milk** powder, **barley** malt flour, salt), **hazelnuts**, skimmed **milk** powder, low fat cocoa powder, emulsifier: **soya** lecithin, flavours, antioxidant: rosemary extract.

May contain traces of **eggs**, **other nuts** and **peanuts**.

Physical-chemical analysis

fat (1) _____ 33.1 % ± 2
moisture (K.F.) _____ 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) _____ <10 CFU/g
E.coli (4) _____ <10 CFU/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

plastic pails of 5 kg (net).

Directions to use

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

NOCCIOLATA ICE CROK reaches the optimal consistency after 2-3 hours at -15°C.
NOCCIOLATA ICE CROK is ideal for classic variegation of the icecream.

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

Nutritional information

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

1. Energy	546	kcal
	2279	kJ
2. Protein (N*6.25)	6.8	g
3. Carbohydrate	54.3	g
of which sugars	46.2	g
4. Fat	33.1	g
of which saturated	4.9	g
mono-unsaturated	10	g
poly-unsaturated	18.2	g
5. Food fibre	2.4	g
6. Salt	0.175	g

Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 2003/89/EC:

Cereals containing gluten and products thereof	X (wheat and barley flour)
Crustaceans and products thereof	
Eggs and products thereof	CC
Fish and products thereof	
Peanuts and products thereof	CC
Soybeans and products thereof:	X (soya 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.

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

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