

**Product** 01020218 JOYPASTE NOCCIOLA PIEMONTE IGP 3

**State:** Approved by RAQ on 28/08/2018

**Product description**

Product obtained with "Nocciola Piemonte PGI".  
It is ideal for the preparation of artisanal ice-cream and for pastry applications.

Certified by Organism of Control authorized by MIPAAFT.

**Sales name**

semifinished pastry product

**Ingredients**

**Nocciola** Piemonte PGI.

May contain traces **peanuts** and **other nuts**.

**Physical-chemical analysis**

fats (hazelnut oil)_____	62-69	%
moisture (K.F.)_____	1	% max.
specific weight at 40°C_____	1.03	
pH (sosp.10 g in 90 g water)_____	6.5	approx
finess_____	20	micron max.

**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 dry and cool place (20°C max).

**Packaging**

3 kg (net) plastic pails.

**Directions to use**

mix with care before use.

**Nutritional information**

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

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1. Energy	675	kcal
	2790	kJ
2. Protein (N*6.25)	18.8	g
3. Carbohydrate	3.5	g
of which sugars	3.5	g
4. Fat	65	g
of which saturated	4.8	g
mono-unsaturated	51.3	g
poly-unsaturated	8.9	g
cholesterol	0	mg
5. Food fibre	10	g
6. Salt	0	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 \_\_\_\_\_ CC  
Soybeans and products thereof: \_\_\_\_\_  
Milk and products thereof (including lactose) \_\_\_\_\_  
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.