

Code:	01010208	MARIXCREM 13
Product	11995225	MARIXCREM SML
State:	Approved by RAQ on	06/11/2014

Product description

paste with cocoa and hazelnut taste. It is a spreadable cream, suitable for filling of confectionery products.

Sales name

spreadable cream. Semifinished confectionery product.

Ingredients

sugar, vegetable oils (sunflower, palm), skimmed **milk** powder, low fat cocoa powder (8%), **hazelnuts** (8%), emulsifier **soya** lecithin, flavours.

The product may contain traces of other nuts.

Physical-chemical analysis

fat (1) _____	33.7 % ± 1.5
sucrose _____	46 % ± 1.5
moisture (K.F.) _____	1 % max.

(1) extraction by Soxhlet and petroleum ether after acid hydrolysis

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). Oiling out on the surface may occur if MARIXCREM is stored at warmer temperature; in this case it is necessary to carefully mix before using. A too cold storage for long time could reduce the spreadability of MARIXCREM; it can be restored by keeping the tins in a warm place for a few hours.

Packaging

plastic pails of 3, 13 and 24 kg (net).

Nutritional information

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

1. Energy _____ 540 kcal

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	2260	kJ
2. Protein (N*6.25)_____	7.6	g
3. Carbohydrate_____	53.2	g
of which sugars_____	52.2	g
polyols_____	0	g
starch_____	1	g
4. Fat_____	33	g
of which saturated_____	4.1	g
mono-unsaturated_____	9.9	g
poly-unsaturated_____	19	g
cholesterol_____	0	mg
5. Food fibre_____	2.6	g
6. Salt_____	0.23	g

Allergens

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

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 (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.