

Code: 01010975 **MIRABELLA DARK 13**
Product 11997079 MIRABELLA DARK SML 3636L
State: Approved by RAQ on 13/11/2019

Product description

low fat cocoa cream for pastry product coating.

Sales name

semifinished pastry product.

Ingredients

sugar, vegetable oils and fats (sunflower, palm kernel, palm), low fat cocoa powder (16%), **hazelnuts**, emulsifier **soya** lecithin, flavours.

The product may contain traces of **milk and products thereof**.

Physical-chemical analysis

total fat (1) _____ 38.1 % ± 1.5
moisture (K.F.) _____ 1.2 % max.
dry defatted residue
over 30 µ sieve _____ 8 % 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 place (20°C max.), dry storage.

Packaging

13 kg and 5 kg (net) plastic pails for food use.

Directions to use

heat in a bain-marie or in a microwave oven at 45°C, stir well and use directly as coating.

Nutritional information

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

| | | |
|----------------|--------------------|--------------------------|
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| | | |
|--------------------------|------|------|
| 1. Energy_____ | 566 | kcal |
| | 2354 | kJ |
| 2. Protein (N*6.25)_____ | 4.5 | g |
| 3. Carbohydrate_____ | 49.4 | g |
| of which sugars_____ | 47.4 | g |
| 4. Fat_____ | 38.1 | g |
| of which saturated_____ | 14.1 | g |
| cholesterol_____ | 0 | mg |
| 5. Food fibre_____ | 3.8 | g |
| 6. Salt_____ | 0.05 | g |

AllergensIN 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)_____ | CC |
| Nuts and products thereof_____ | X (hazelnuts) |
| 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.