

<b>Code:</b>	<b>01010204</b>	<b>MORELLINA 13</b>
<b>Product</b>	11995222	MORELLINA SML
<b>State:</b>	Approved by RAQ on	27/09/2019

**Product description**

concentrated paste based on cocoa powder and hazelnuts. It possesses a smooth creamy texture, dark colour and strong gianduia chocolate flavour. Ready to use for flavourig whipped cream, custard cream and also suitable for fillings and coatings of "profiteroles" and "semifreddi".

**Sales name**

semi finished pastry product. Spreadable cream.

**Ingredients**

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

May contain **other nuts**.

**Physical-chemical analysis**

fats (1) \_\_\_\_\_ 43.2 %  $\pm$  1  
moisture (K.F.) \_\_\_\_\_ 1.5 % 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 its original package stored in dry and cool place (18-22°C). Oiling out on the surface may occur if MORELLINA is stored at warmer temperatures. In this case it is necessary to carefully mix before using. A too cold storage for long time could reduce the spreadability of MORELLINA creating cocoa butter crystals on the surface; it can be restored by keeping the pails in a warm place for few hours.

**Packaging**

13 kg (net) plastic pails.

**Nutritional information**

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

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1. Energy	573	kcal
	2376	kJ
2. Protein (N*6.25)	9.5	g
3. Carbohydrates	33.2	g
of which sugars	30	g
4. Fats	43.2	g
of which saturated	7.2	g
5. Food fibres	6.6	g
6. Salt	0.14	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 (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 can not 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

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