

**Product** 11995428 vers. 1 PASTA NOCCIOLA STABILIZZ. SML  
**Code:** 01020174 PASTA NOCCIOLA STABILIZZ. 5  
**State:** Approved by RAQ on 20/12/2012

**Product description**

roasted hazelnut paste which has been stabilized against oiling out by addition of a very limited quantity of vegetable fat; it appears as a dark brown cream with extremely soft consistency.

**Sales name**

semifinished product for confectionery.

**Ingredients**

roasted hazelnuts, vegetable fat (0.6%).

**Physical-chemical analysis**

total fat matter \_\_\_\_\_ 62-69%  
moisture (K.F.) \_\_\_\_\_ 1 % max  
specific weight \_\_\_\_\_ 1.03  
pH (susp. 10 g in 90 g water) \_\_\_\_\_ 6.5 approx.

**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, cool storage (20°C max).

**Packaging**

5 kg or 25 kg (net) plastic pails.

WAY OF TRANSPORTATION:

at room temperature all the year

**Directions to use**

the product is ready to use.

**Nutritional information**

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

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1. Energy_____	675 kcal
	2789 kJ
2. Protein (N*6.25)_____	18.6 g
3. Carbohydrate_____	3.5 g
of which sugars_____	3.5 g
4. Fat_____	65.2 g
cholesterol_____	0 mg
5. Food fibre_____	9.9 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:\_\_\_\_\_  
Milk and products thereof (including lactose)\_\_\_\_\_  
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.