

PRODUCT DESCRIPTION

DESCRIPTION:	Topping with color, smell and taste typical of hazelnut.
CHARACTERISTICS:	Semi-finished pre mixed paste for decorating confections and gelato with hazelnut flavour; only for industrial use, not for sale for direct consumption.
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.

INGREDIENTS (REG. EU n. 1169/2011)

Sugar, vegetable fat (sunflower, rice, safflower), **hazelnuts** (28%), **skimmed milk powder**, biscuits (**wheat flour**, sugar, vegetable oil (coconut), starch, salt, burnt sugar, emulsifier: E 322 soya lecithin, flavours), emulsifier: E 322 lecithin, flavours, antioxidant: E 307 alpha-tocopherol.

ALLERGENS	Absence	Presence (as ingredient)	Possible presence of traces
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		X	
Crustaceans and products thereof;	X		
Eggs and products thereof;	X		
Fish and products thereof,	X		
Peanuts and products thereof			X
Soybeans and products thereof		X	
Milk and products thereof (including lactose)		X	
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof		HAZELNUT	X
Celery and products thereof;	X		
Mustard and products thereof;	X		
Sesame seeds and products thereof	X		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂	X		
Lupin and products thereof;	X		
Molluscs and products thereof	X		

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of hazelnut	COLOUR	Hazelnut
SMELL	Typical of hazelnut	APPEARANCE	Fluid paste with grain

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY	-

MICROBIOLOGICAL PARAMETERS

TOTAL PLATE COUNT (30°)	< 50.000 U.F.C./g
TOTAL COLIFORMS	< 100 U.F.C./g
ESCHERICHIA COLI	< 10 U.F.C./g
STAPHYLOCOCCUS AUREUS	< 10 U.F.C./g
SALMONELLA	Absent in 25 g
YEASTS AND MOULDS	< 1000 U.F.C./g

NUTRITION DECLARATION (per 100 g)

ENERGY	2566 kJ / 613 kcal
FAT	44.8 g
- OF WHICH SATURATES	6.2 g
CARBOHYDRATE	42.4 g
- OF WHICH SUGARS	39.2 g
PROTEIN	10.0 g
SALT	0.17 g

INSTRUCTIONS FOR USE

DOSAGE FOR GELATO: at one's pleasure	DOSAGE FOR PASTRY: at one's pleasure
Decorate the inside and the surface of gelato, or we suggest to serve the product by interchanging layers of gelato with layers of PinoPinguino® Nocciolino, leaving each layer in the shock freezer for a couple of minutes. PinoPinguino® Nocciolino can also be directly poured into the tub and served at the cabinet temperature. The product maintains a soft texture at the cabinet gelato temperature.	
A possible outcropping of fat on the surface is to be considered an absolutely normal phenomenon. You just have to mix the product using a clean and dry spatula, until you obtain a completely mixed compound.	

BALANCING PARAMETERS (per 100 g of product)

SUGARS	-
FAT	-
SKIM MILK SOLIDS	-
TOTAL SOLIDS	-

STORAGE – SHELF LIFE

If kept in its original and sealed packaging and stored in a dry and cool place (15°C-20°C, RH% ≤ 65) the product will keep its original state for 18 months.

PACKAGING

NET WEIGHT: 3 kg	FOOD CONTACT PACKAGING: PP BUCKET	SECONDARY PACKAGING: CARTON WITH 2 BUCKETS
PALLET DATA: CARTON SIZES (cm) 20*39*17 N° BOXES PER LAYER - 12		
TRUCK: N° LAYERS /PALLET - 9	N° CARTONS/ PALLET - 108	PALLET HEIGHT – 168
CONTAINER: N° LAYERS/PALLET – 10	N° CARTONS/ PALLET - 120	PALLET HEIGHT - 185

NOTES: PreGel S.p.A. reserves the right to make any modification, when useful, to improve the characteristics of the product. Such modifications will be indicated in this technical sheet and will be accompanied by the DATE OF ISSUE and REVISION number. Any modification of ingredients will be reported on the product label.