

**Code:** 01010708 NOCCIOLATA WHITE**State:** Approved by RAQ on 22/01/2020**Product description**

hazelnut paste. It is a soft cream of beige colour with high spreadability and ready for use in confectionery and ice-creams.

**Sales name**

semifinished product for confectionery. Soft cream

**Ingredients**

vegetable oils (sunflower, palm), sugar, HAZELNUTS, nonfat dry MILK, WHEY product, LACTOSE, emulsifier SOY lecithin, artificisl flavors.

Contains MILK, SOY and HAZELNUTS  
May contain TREE NUTS.

**Physical-chemical analysis**

|                       |              |
|-----------------------|--------------|
| fat (1) _____         | 39.2 % ± 1.5 |
| sucrose _____         | 29.7 % ± 1   |
| moisture (K.F.) _____ | 1.3 % 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 one year in original package in dry and cool place (20°C max.). Oiling out on the surface may occur if NOCCIOLATA BIANCA 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 NOCCIOLATA BIANCA; it can be restored by keeping the tins in a warm place for a few hours.

**Packaging**

5 kg (net) plastic pails  
NET WT 11.00 LB

**Directions to use**

it is ready for use

**Code:** 01010708 NOCCIOLATA WHITE**State:** Approved by RAQ on 22/01/2020**Nutritional information****NUTRITION FACTS**

| <b>Serving size</b>        | <b>100,0</b> | <b>g</b>   | <b>% daily value</b> |
|----------------------------|--------------|------------|----------------------|
| Servings per container     | 50           |            |                      |
| <b>Calories</b>            | <b>583,9</b> | <b>cal</b> |                      |
| <b>Total Fat</b>           | <b>39,4</b>  | <b>g</b>   | <b>50%</b>           |
| Saturated Fat              | <b>6,4</b>   | <b>g</b>   | <b>32%</b>           |
| Trans Fat                  | <b>0</b>     | <b>g</b>   |                      |
| <b>Cholesterol</b>         | <b>3</b>     | <b>mg</b>  | <b>1%</b>            |
| <b>Sodium</b>              | <b>117</b>   | <b>mg</b>  | <b>5%</b>            |
| <b>Total Carbohydrates</b> | <b>49,4</b>  | <b>g</b>   | <b>18%</b>           |
| Dietary Fiber              | <b>1,0</b>   | <b>g</b>   | <b>4%</b>            |
| Total sugars               | <b>45,9</b>  | <b>g</b>   |                      |
| Added Sugars               | <b>37,4</b>  | <b>g</b>   | <b>75%</b>           |
| <b>Protein</b>             | <b>8,5</b>   | <b>g</b>   |                      |
| Vitamin D                  | <b>0</b>     | <b>µg</b>  | <b>0%</b>            |
| Calcium                    | <b>220</b>   | <b>mg</b>  | <b>17%</b>           |
| Iron                       | <b>1</b>     | <b>mg</b>  | <b>4%</b>            |
| Potassium                  | <b>378</b>   | <b>mg</b>  | <b>8%</b>            |

Not a significant source of trans fat

\*\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2000 Calories a day is used for general nutrition advice.

**Allergens**ACCORDING TO FALCPA2004 (FDA)

|                            |   |
|----------------------------|---|
| Milk _____                 | + |
| Eggs _____                 | - |
| Fish _____                 | - |
| Crustacean shellfish _____ | - |
| Treenuts _____             | + |
| Peanuts _____              | - |
| Wheat _____                | - |
| Soybean _____              | + |

Key: + = present; (ingredient which contains it)

- = absent; (ingredient which does not contain it)

CC = the presence due to cross contamination cannot be excluded.