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|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <br>Via San Zuane 4/a<br>31059 Scandolara di Zero Branco (TV)<br>Cod. Fisc. P. IVA 01595020270<br>Tel. +39 0422 488178<br>Fax +39 0422 488213<br>www.albertgelati.com | Technical Specification<br>FINISHED PRODUCT | Product Code: C3AT                                                                                                                                                                                                                                                                                     |
|                                                                                                                                                                                                                                                        |                                             | Rev. 06    Rev. Date: 27.02.2019                                                                                                                                                                                                                                                                       |
|                                                                                                                                                                                                                                                        |                                             | <br><b>QUALITA' CERTIFICATA ISO 9001</b><br>  |

**PRODUCT NAME:**

**AMARETTO**

**DESCRIPTION:**

**AMARETTO** is a paste for the preparation of ice cream, mousse, custards, semifreddo, with amaretto taste.

**INGREDIENTS:**

Sucrose, refined vegetable oils, nuts, cocoa 12 % of cocoa butter, it contains: EMULSIFIERS: soy lecithin.

**DOSAGE:**

g 100/130 per liter mix

Semi-finished product for exclusive industrial use; forbidden sale for direct use . Made in Italy.

**Average values for 100 g of AMARETTO:**

|                           |         |             |            |
|---------------------------|---------|-------------|------------|
| Energy                    |         | 337,00 kcal | 1412,50 kJ |
| Carbohydrates             | 58,75 g | 235,00 kcal | 984,00 kJ  |
| <i>of which Sugars</i>    | 58,75 g |             |            |
| Fats                      | 33,00 g | 94,00 kcal  | 395,00 kJ  |
| <i>of which Saturates</i> | 7,00 g  |             |            |
| Proteins                  | 2,00 g  | 8,00 kcal   | 33,50 kJ   |
| Salt                      | 0,00 g  |             |            |

**ORGANOLEPTIC CHARACTERISTICS:**

|                  |                                  |
|------------------|----------------------------------|
| Appearance       | dense paste                      |
| Colour:          | brown                            |
| Odour and taste: | characteristic of almond kernels |

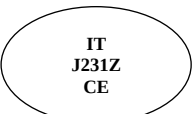
**MICROBIOLOGICAL CHARACTERISTICS:**

|                   |                 |
|-------------------|-----------------|
| Total Plate Count | ≤ 30.000 UFC/ml |
| Yeasts and moulds | absent on 0,2 g |
| Coliform          | absent on 0,2 g |

**GMO Statement:**

The product is not derived from GMO ingredients and is comply with the Regulation CE n° 1829/2003 of 22/09/2003 on the tracking and labeling of modified foods geneticament (on the base of declarations and documentation of our suppliers of raw materials)

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| Firma    |         |

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|                                                                                                                                                                                                                                                        |                                                    | Rev. 06    Rev. Date: 27.02.2019                                                                                                                                                                                                                                                                       |
|                                                                                                                                                                                                                                                        |                                                    | <br><b>QUALITA' CERTIFICATA ISO 9001</b><br>  |

#### Gluten free Statement:

The product has to be considered without gluten, because on the base of Regulation CE n°41/2009, the content of gluten is below to 20 ppm.

The gluten is absent too for “cross contamination” with cereals containing gluten or products with gluten in production process.

#### HACCP Statement:

Albert declare to have adopted a self-control hygiene-health system in compliance with Regulation CE 852/2004.

Also the raw materials and finished products provided to you, are prepared, put up and kept in compliance with the regulations in force.

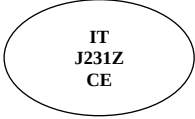
#### Statement on ALLERGEN:

| ALLERGENS                                        |                         |                                  |                                  |
|--------------------------------------------------|-------------------------|----------------------------------|----------------------------------|
| Ingredient or derivate                           | Presence in the product | Used in the same production line | Used in the same production site |
| Cereals containing gluten/derivate               | NO                      | NO                               | NO                               |
| Crustaceans (except molluscs/shellfish/derivate) | NO                      | NO                               | NO                               |
| Eggs and derivate                                | NO                      | <b>YES</b>                       | <b>YES</b>                       |
| Fish/derivate                                    | NO                      | NO                               | NO                               |
| Peanuts/derivate                                 | NO                      | <b>YES</b>                       | <b>YES</b>                       |
| <b>Soya/derivate</b>                             | <b>YES</b>              | <b>YES</b>                       | <b>YES</b>                       |
| Milk/derivate (including lactose)                | NO                      | <b>YES</b>                       | <b>YES</b>                       |
| <b>Nuts/derivate</b>                             | <b>YES</b>              | <b>YES</b>                       | <b>YES</b>                       |
| Celery/derivate                                  | NO                      | NO                               | NO                               |
| Mustard/derivate                                 | NO                      | NO                               | NO                               |
| Sesame seeds/derivate                            | NO                      | NO                               | NO                               |
| Sulphites ( SO <sub>2</sub> > 10 mg/ l)          | NO                      | NO                               | NO                               |
| Lupin/derivate                                   | NO                      | NO                               | NO                               |
| Molluscs/derivate                                | NO                      | NO                               | NO                               |
| NO = Absent YES = presence or may contain traces |                         |                                  |                                  |

#### PACKAGING:

package: can kg 6,00  
cans/carton: 2 cans;  
carton dimensions: cm 19,5x39,7x24,5;  
net weight carton: kg 12,0;  
gross weight carton: kg 13,500;  
carton/bench: 50;  
dimension bench (EUR): 80x120x152(h).

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|                                                                                                                                                                                                                                                              |                                             | Rev. 06    Rev. Date: 27.02.2019                                                                                                                                                                                                                                                                       |
|                                                                                                                                                                                                                                                              |                                             | <br><b>QUALITA' CERTIFICATA ISO 9001</b><br>  |

STORAGE: store in cool and dry area.  
DURABILITY: 36 months, if correctly stored  
DISPOSAL PALLET: look enclosed document (NOT SUPERIMPOSABLE)  
NOTES: Albert s.r.l. can modify the composition without notice.  
  
CUSTOMS TARIF: 18069090

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