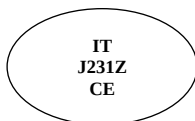


 Via San Zuane 4/a 31059 Scandolara di Zero Branco (TV) Cod. Fisc. P. IVA 01595020270 Tel. +39 0422 488178 Fax +39 0422 488213 www.albertgelati.com	Technical Specification FINISHED PRODUCT	Product Code: C3BAR
Rev. 10 Rev. Date: 27.02.2019  QUALITA' CERTIFICATA ISO 9001  		

PRODUCT NAME:

BACIO AMARO

DESCRIPTION:

BACIO AMARO is a paste for making ice cream , mousse , custard , frozen desserts flavored kiss.

INGREDIENTS:

Roasted hazelnuts, refined vegetable oils, cocoa 10 /12% of cocoa butter, sucrose, flavors. Contains: EMULSIFIERS: soy lecithin.

DOSAGE:

g 100/130 per liter mix

Average values for 100 g di BACIO AMARO:

Energy		349,00 kcal	1460,30 kJ
Carbohydrates	18,75 g	75,00 kcal	313,80 kJ
<i>of which Sugars</i>	18,00 g		
Fats	26,00 g	234,00 kcal	979,00 kJ
<i>of which Saturates</i>	0,00 g		
Proteins	10,00 g	40,00 kcal	167,50 kJ
Salt	0,00 g		

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

ORGANOLEPTIC CHARACTERISTICS:

Appearance	Dense paste with hazelnut in piece
Colour:	Typical brown
Odour and taste:	Characteristic of hazelnut and cocoa

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)

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.

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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:

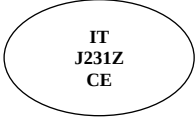
ALLERGENS			
Ingredient or derivate	Presence in the product	Used in the same production line	Used in the same production site
Cereals containing gluten/derivate	NO	NO	NO
Crustaceans (except molluscs/shellfish/derivate)	NO	NO	NO
Eggs and derivate	NO	YES	YES
Fish/derivate	NO	NO	NO
Peanuts/derivate	NO	YES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

<u>PACKAGING:</u>	package:	lattine da kg 6,0;
	cans/carton:	02 lattine;
	carton dimensions:	cm 19,5x39,7x24,5;
	net weight carton:	kg 12,0;
	gross weight carton:	kg 13,7;
	carton/bench:	50;
	dimension bench (EUR):	80x120x150(h).

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

<u>CUSTOMS TARIFF:</u>	18069090
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