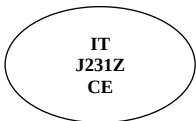


|                                                                                                                                                                                                                                                                         |                                                     |                                                                                                                                                                                                                                                                                                                                          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  <p>Via San Zuane 4/a<br/>31059 Scandolara di Zero<br/>Branco (TV)<br/>Cod. Fisc. P. IVA<br/>01595020270<br/>Tel. +39 0422 488178<br/>Fax +39 0422 488213<br/>www.albertgelati.com</p> | <p>Technical Specification<br/>FINISHED PRODUCT</p> | <p>Product Code: C3BB</p>                                                                                                                                                                                                                                                                                                                |
|                                                                                                                                                                                                                                                                         |                                                     | <p>Rev. 09    Rev. Date: 27.02.2019</p>  <p>QUALITA' CERTIFICATA ISO 9001</p>   |

PRODUCT NAME:

**BACIO BIANCO**

DESCRIPTION:

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

INGREDIENTS:

Sucrose, refined vegetable oils, skimmed milk, hazelnuts, cocoa butter, aromas. Contains : EMULSIFIERS: soy lecithin.

DOSAGE:

g 100/130 per liter mix

Average values for 100 g of BACIO BIANCO:

|                           |         |             |            |
|---------------------------|---------|-------------|------------|
| Energy                    |         | 567,20 kcal | 2374,55 kJ |
| Carbohydrates             | 45,75 g | 183,00 kcal | 766,80 kJ  |
| <i>of which Sugars</i>    | 45,00 g |             |            |
| Fat                       | 36,80 g | 331,20 kcal | 1385,75 kJ |
| <i>of which Saturates</i> | 10,00 g |             |            |
| Proteins                  | 13,20 g | 53,00 kcal  | 222,00 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 white                      |
| Odour and taste: | Characteristic of hazelnut         |

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.

|          |         |
|----------|---------|
|          | Approva |
| Funzione | PRO     |
| Firma    |         |

|                                                                                                                                                                                                                                                                                                                                                   |                                             |                    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------|--------------------|
| <div><p>UN PATTO CON LA NATURA</p></div> <div>Via San Zuane 4/a<br/>31059 Scandolara di Zero<br/>Branco (TV)<br/>Cod. Fisc. P. IVA<br/>01595020270<br/>Tel. +39 0422 488178<br/>Fax +39 0422 488213<br/>www.albertgelati.com</div>                               | Technical Specification<br>FINISHED PRODUCT | Product Code: C3BB |
| Rev. 09    Rev. Date: 27.02.2019                                                                                                                                                                                                                                                                                                                  |                                             |                    |
| <div><p><b>QUALITA' CERTIFICATA ISO 9001</b></p></div> <div><div></div><div></div></div> |                                             |                    |

**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:**

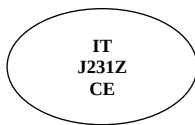
| ALLERGENS                                        |                         |                                  |                                  |
|--------------------------------------------------|-------------------------|----------------------------------|----------------------------------|
| Ingredient 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>                       |
| <b>Milk/derivate (including lactose)</b>         | <b>YES</b>              | <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 |                         |                                  |                                  |

|                   |                        |                    |
|-------------------|------------------------|--------------------|
| <b>PACKAGING:</b> | 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).     |

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

|                        |          |
|------------------------|----------|
| <b>CUSTOMS TARIFF:</b> | 18069090 |
|------------------------|----------|

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|                                                                                                                                                                                                                                                                                                                                                  |                                                         |                               |
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| <div>Rev. 09    Rev. Date: 27.02.2019</div>                                                                                                                                                                                                                                                                                                      |                                                         |                               |
| <div><p><b>QUALITA' CERTIFICATA ISO 9001</b></p><div><div></div><div></div></div></div> |                                                         |                               |

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