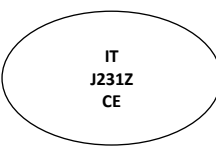


 UN PATTO CON LA NATURA Via San Zuane 4/a 31059 Scandolara di Zero Branco (TREVISO) Italy Cod. Fisc. e P. IVA: 01595020270 Tel. +39 0422 488178 - Fax +39 0422 488213 www.albertgelati.com - info@albertgelati.com	TECHNICAL SPECIFICATION	Product Code	C3CNT
		Rev. Nr.	0
		Rev. Date	28.07.2021
		 QUALITA' CERTIFICATA ISO 9001 	

PRODUCT NAME

DELIZIA DI COCCO

DESCRIPTION

DELIZIA DI COCCO is a paste with coconut taste; it is suitable for the preparation of gelato, semifreddo, custard and mousses with coconut taste.

SENSORY PROPERTIES

White fluidy paste, with odor and taste typical of coconut.

INGREDIENTS

Shredded coconut, sucrose, water, glucose syrup, dextrose, ethanol, EMULSIFIER: E471, flavour, salt.

DOSAGE

80-100 g/L mix.

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

AVERAGE NUTRITIONAL VALUES FOR 100 g DELIZIA DI COCCO (by calculation)

	Grams	kCal	kJ
Energy		309,00	1297,00
Fat	13,00	117,00	481,00
of which Saturates	10,00		
Carbohydrates	46,00	184,00	782,00
of which Sugar	42,00		
Fiber	0,00	0,00	0,00
Proteins	2,00	8,00	34,00
Salt	0,20		

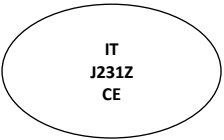
MICROBIOLOGICAL ANALYSIS

Total plate count	≤30000 UFC/g
Coliform	absent in 0,2
Yeasts and moulds	absent in 0,2

COMPOSITION

M.S.N.F.	0,00%
Sugar	42,00%
Fat	13,00%
Water	35,00%
Other	10,00%

	Approve	
Function	DIR	RAQ
Signature		

 Via San Zuane 4/a 31059 Scandolara di Zero Branco (TREVISO) Italy Cod. Fisc. e P. IVA: 01595020270 Tel. +39 0422 488178 - Fax +39 0422 488213 www.albertgelati.com - info@albertgelati.com	TECHNICAL SPECIFICATION	Product Code	C3CNT
		Rev. Nr.	0
		Rev. Date	28.07.2021
			

GMO STATEMENT

The product does not derive from GMO ingredients, and complies with EC regulations n ° 1829/2003 of 22/09/2003 relating to the traceability and labeling of genetically modified foods (based on the declarations and documentation of our raw material suppliers).

DECLARATION OF IONIZING RADIATIONS

The product and its ingredients have not been treated with ionizing radiation. (Reg 1830/2003)

GLUTEN FREE STATEMENT

The product is to be considered gluten-free as, according to Regulation 41/2009 EC, the gluten content is less than 20 ppm. Gluten is also absent due to "cross contamination" with gluten-containing cereals or products with gluten in the production process.

HACCP STATEMENT

Albert declares to have adopted a self-control system of hygiene and health in compliance with the regulation EC Reg. 852/2004 in question.

Furthermore, the raw materials and products supplied to you are prepared, conditioned and stored in compliance with current regulations.

STORAGE

if stored according to the indications, the product has a shelf life of 12 months.

CUSTOMS CODE

17049051

PACKAGING

The can and lid are in tinplate. The material is suitable for contact with foodstuffs (Ministerial Decree 73 of 21.03.1973, Reg. CE 1935/2004, Reg. CE 1895/2005, Reg. CE 2023/2006, Reg. CE 282/2008, Reg. CE 450 / 2009, EC Reg. 10/2011, Legislative Decree 29/2017 and subsequent amendments).

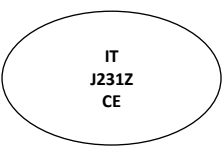
TIPS

The product must be stored in a cool and dry place. If the package has not been consumed in its entirety, it must be closed carefully, cleaning any product residues on the outside. To avoid contamination and harmful alterations, remove the product with dry and clean tools.

PACKAGING

net weight package	5 kg
cans per carton	2 cans
carton size	cm 19,5x39,7x24,5
net weight of the carton	10 kg
gross weight carton	11,50 kg
cartons per pallet	48
pallet size (EUR)	80x120x150 (h)
full pallet	not stackable

	Approve	
Function	DIR	RAQ
Signature		

 Via San Zuane 4/a 31059 Scandolara di Zero Branco (TREVISO) Italy Cod. Fisc. e P. IVA: 01595020270 Tel. +39 0422 488178 - Fax +39 0422 488213 www.albertgelati.com - info@albertgelati.com	TECHNICAL SPECIFICATION	Product Code	C3CNT
		Rev. Nr.	0
		Rev. Date	28.07.2021
		 QUALITA' CERTIFICATA ISO 9001 	

STATEMENT ON ALLERGEN**

	Presence in the product	Used in the same production line	Used in the same production site
Cereals containing gluten/derivate (i.e. wheat, rye, oats, spelled, kamut or their hybridized strains) and derivative products***	NO	YES	YES
Crustaceans or products based on crustaceans***	NO	NO	NO
Eggs and egg products***	NO	YES	YES
Fish and fish products***	NO	NO	NO
Peanuts and peanut products***	NO	NO	NO
Soy and soy products***	NO	NO	NO
Milk and dairy products (including lactose)***	NO	YES	YES
Nuts, i.e. almonds (<i>Amigdalus Communis</i> L.), hazelnuts (<i>Corylus Avellana</i>), common walnuts (<i>Juglans Regia</i>), cashew nuts (<i>Anacardium Occidentale</i>), pecan nuts [<i>Carya publicitarii</i> esis (Wangenh.) K. Koch], walnuts of Brazil (<i>Bertholletia Excelsa</i>), pistachios (<i>Pistacia Vera</i>), Queensland nuts (<i>Macadamia Ternifolia</i>) and derivatives***	NO	YES	YES
Celery and celery-based products***	NO	NO	NO
Mustard and mustard products***	NO	NO	NO
Sesame seeds and sesame seed products***	NO	NO	NO
Sulfur dioxide and sulphites in concentrations above 10 mg / kg or 10 mg / L expressed as SO ₂ ***	NO	NO	NO
Lupins and lupine-based products***	NO	NO	NO
Molluscs and shellfish-based products***	NO	NO	NO
NO = Absent YES = contains or may contain traces			

**See Annex III bis Directive 2007/68/CE and s.m.i.

***Regulation 1169/2011 and subsequent updates

The information contained in this sheet, although accurate and drawn up to the best of our current knowledge, is for information only and relieves us of any responsibility regarding the use of the product in question. The House may make changes to the composition without prior notice.

	Approve	
Function	DIR	RAQ
Signature		