

 UN PATTO CON LA NATURA 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: C3CC
Rev. 05 Rev. Date: 27.02.2019		
 QUALITA' CERTIFICATA ISO 9001 		

PRODUCT NAME:

CIOCCOCREAM

DESCRIPTION:

CIOCCOCREAM is a paste for the preparation of ice cream, mousse, custards, semifreddo, with chocolate taste.

INGREDIENTS:

Cocoa 10/12% cocoa butter, refined vegetable oils, saccharose, aroma. It contains: EMULSIFIERS: soja lecithin.

DOSAGE:

70/80 g per liter mix

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

Averages values for 100 g of CIOCCOCREAM:

Energy		164,00 kcal	688,00 kJ
Carbohydrates	63,00 g	54,00 kcal	227,00 kJ
<i>of which Sugars</i>	15,00 g		
Fat	36,00 g	324,00 kcal	461,00 kJ
<i>of which Saturates</i>	5,70 g		
Proteins	11,00 g	44,00 kcal	184,00 kJ
Salt	0,00 g		

ORGANOLEPTIC CHARACTERISTICS:

Appearance	dense paste
Colour:	brown
Odour and taste:	characteristic of chocolate

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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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.

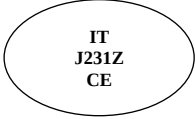
Statement on ALLERGEN:

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	NO	NO
Fish/derivate	NO	NO	NO
Peanuts/derivate	NO	NO	NO
Soya/derivate	YES	YES	YES
Milk/derivate (including lactose)	NO	YES	YES
Nuts/derivate	NO	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			

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;

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carton/bench: 50;
dimension bench (EUR): 80x120x152(h).

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 TARIFF: 18069090

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