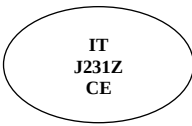


 UN PATTO CON LA NATURA Via San Zuane 4/a 31059 Scandolara di Zero Branco (TV) Cod. Fisc. P. IVA 01595020270 Tel. +39 0422 488178 Fax +39 0422 488213 www.albertgelati.com	Technical Specification FINISHED PRODUCT	Product Code: C3CL6
		Rev. 00 Rev. Date: 19.01.2021
		 QUALITA' CERTIFICATA ISO 9001  

PRODUCT NAME:

CIOCCOLINA

DESCRIPTION:

CIOCCOLINA is a paste for the garnish ice cream, mousse, custards, semifreddo with chocolate and hazelnut taste.

INGREDIENTS:

Saccharose, refined vegetable oils, hazelnut, skimmed milk, cocoa at 10/12% cocoa butter, lactose, flavors. cocoa 10/12% cocoa butter. It contains: EMULSIFIERS: soy lecithin.

DOSAGE:

at pleasure

the ideal temperature for use is 25°C.

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

COMPOSITION:

Sugar	39,00 %
Vegetable Oil	29,00 %
Cocoa	8,00 %
Hazelnut	13,50 %
Powdered Skimmed milk and Milk-by products	10,00 %
Other (emulsifier, flavor)	0,50 %

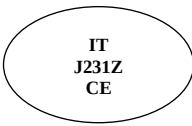
Average values for 100 g of CIOCCOLINA:

Energy		556,50 kcal	2328,40 kJ
Carbohydrates	46,25 g	185,00 kcal	774,00 kJ
<i>of which Sugars</i>	46,25 g		
Fat	38,00 g	345,00 kcal	1443,50 kJ
<i>of which Saturates</i>	5,70 g		
Proteins	6,70 g	26,50 kcal	110,80 kJ
Salt	0,00 g		

ORGANOLEPTIC CHARACTERISTICS:

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

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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.

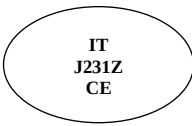
The gluten is absent too for "cross contamination" with cereals containing gluten or products with gluten in production process.

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.

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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)	YES	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			

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 13,700;
carton/bench:	50;
dimension bench (EUR):	80x120x152(h).

STORAGE: store in cool and dry area.
DURABILITY: 15 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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