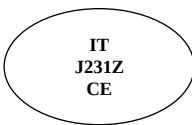


 UN PATTO CON LA NATURA Via San Zuane 4/a 31059 Scandolara di Zero Branco (TV) Cod. Fisc. P. IVA 01595020270 Tel. +39 0422 488178 Fax +39 0422 488213 www.albertgelati.com	Technical Specification FINISHED PRODUCT	Product code: C3PEX
		Rev. 07 Rev. Date: 27.02.2019
		 QUALITA' CERTIFICATA ISO 9001 

PRODUCT NAME:

PISTACCHIO EXTRA

DESCRIPTION:

PISTACCHIO EXTRA is a paste for the preparation of ice cream, mousse, custards, semifreddo, with pistachio taste.

INGREDIENTS:

Sugar, refined vegetables oil, pistachios, hazelnut, natural flavour, flavours. Contains: EMULSIFIER: soja lecithin. Coloured with chlorophyll.

DOSAGE:

80/100 g per liter mix

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

Average values for 100 g of PISTACCHIO EXTRA:

Energy		605,00 kcal	2531,00 kJ
Carbohydrates	45,25 g	181,50 kcal	759,50 kJ
<i>of which Sugar</i>	40,00 g		
Fat	42,50 g	383,00 kcal	1605,00 kJ
<i>of which Saturates</i>	5,50 g		
Proteins	0,45 g	1,90 kcal	8,00 kJ
Salt	0,18 g		

ORGANOLEPTIC CHARACTERISTICS:

Appearance	solid paste
Colour:	green;
Odour and taste:	characteristic of pistachio;

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)

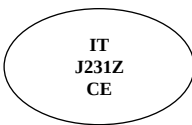
Gluten free Statement:

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	

C3PEX

 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: C3PEX Rev. 07 Rev. Date: 27.02.2019  QUALITA' CERTIFICATA ISO 9001  
--	---	--

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	YES
Fish/derivate	NO	NO	NO
Peanuts/derivate	NO	NO	YES
Soya/derivate	YES	YES	YES
Milk/derivate (including lactose)	NO	NO	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:	kg 5,5 can;
canister/carton:	02 can ;
carton dimension:	cm 19,5x39,7x25,5;
net weight carton:	kg 11,0;
gross weight carton:	kg 12,3;
carton/bench:	50;
dimension bench(EUR):	cm 80x120x150(h).

STORAGE: store in cool and dry area.

DURABILITY: 36 months, if correctly stored

DISPOSAL PALLET: look enclosed document (NOT SUPERIMPOSABLE)

	Approva
Funzione	PRO
Firma	