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| <div><p>UN PATTO CON LA NATURA</p></div> <div><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></div>      | <div>Technical Specification<br/>FINISHED PRODUCT</div> | <div>Product code: C3PSP</div> |
| <div>Rev. 03    Rev. Date: 27.02.2019</div> <div><p>QUALITA' CERTIFICATA ISO 9001</p><div><div></div><div><div>IT<br/>J231Z<br/>CE</div></div></div></div> |                                                         |                                |

PRODUCT NAME:

**PISTACCHIO SUBLIME PLUS**

DESCRIPTION:

**PISTACCHIO SUBLIME PLUS** is a paste for the preparation of precious ice cream, mousse, custards, semifreddo, with pistachio taste.

INGREDIENTS:

pistachios, natural color: curcumin and clorophylle

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 SUBLIME PLUS:

|                           |         |             |            |
|---------------------------|---------|-------------|------------|
| Energy                    |         | 655,50 kcal | 4996,10 kJ |
| Carbohydrates             | 21,25 g | 19,50 kcal  | 82,00 kJ   |
| <i>of which Sugars</i>    | 4,00 g  |             |            |
| Fat                       | 64,00 g | 576,00 kcal | 2411,60 kJ |
| <i>of which Saturates</i> | 3,50 g  |             |            |
| Proteins                  | 15,00 g | 60,00 kcal  | 251,00 kJ  |
| Salt                      | 1,00 g  |             |            |

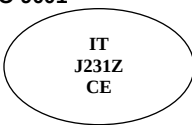
ORGANOLEPTIC CHARACTERISTICS:

|                  |                              |
|------------------|------------------------------|
| Appearance       | solid paste with grains;     |
| 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 |

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| Rev. 03    Rev. Date: 27.02.2019                                                                                                                                                                                                                                                                                                          |                                             |                     |
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#### 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:

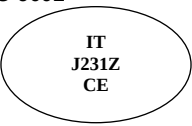
Albert declare to have adopted a self-control hygiene-health system in compliance with Regulation CE 852/2004.

Also the raw materials and finished products provided to you, are prepared, put up and kept in compliance with the regulations in force.

#### 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                                    | NO                      | NO                               | NO                               |
| Milk/derivate (including lactose)                | NO                      | NO                               | NO                               |
| <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 |                         |                                  |                                  |

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|                                                                                                                                                                                                                                                                         |                                                     | <p>Rev. 03    Rev. Date: 27.02.2019</p>  <p>QUALITA' CERTIFICATA ISO 9001</p>   |

**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)

**CUSTOMS TARIFF:** 17049051

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