

 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: C3ST
		Rev. 02 Rev. Date: 27.02.2019
		 QUALITA' CERTIFICATA ISO 9001  

PRODUCT NAME:

STRACCIATELLA

DESCRIPTION:

STRACCIATELLA is a paste -flavored cocoa , to be used as cover in the ice cream in the pan or on a stick.

INGREDIENTS:

Refined vegetable oils , sucrose , cocoa 10 /12% of cocoa butter , flavorings.
Contains : EMULSIFIERS : soy lecithin.

DOSAGE:

g 60/70 per liter mix

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

Average values for 100 g of STRACCIATELLA:

Energy		672,00 kcal	2811,00 kJ
Carbohydrates	25,00 g	100,00 kcal	418,00 kJ
<i>of which Sugars</i>	25,00 g		
Fat	62,00 g	558,00 kcal	2334,50 kJ
<i>of which Saturates</i>	1,50 g		
Proteins	3,50 g	14,00 kcal	58,50 kJ
Salt	0,00 g		

ORGANOLEPTIC CHARACTERISTICS:

Appearance	fluid paste with temperature above 24-26°C dense paste with temperature below 20-23°C
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)

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.

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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	YES	YES
Fish/derivate	NO	NO	NO
Peanuts/derivate	NO	YES	YES
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 5,50
cans/carton: 2 cans;
carton dimensions: cm 19,5x39,7x24,5;
net weight carton: kg 11,0;
gross weight carton: kg 12,500;
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.

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At temperatures below 24 ° C it solidifies with the possible presence of a white layer due to separation of fat .

CUSTOMS TARIFF: 18069090

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