

### PRODUCT DESCRIPTION

<b>DESCRIPTION:</b>	Topping with colour, smell and taste typical of coconut and almonds.
<b>CHARACTERISTICS:</b>	Semi-finished pre mixed paste for decorating confections and gelato with coconut and almonds flavour; only for industrial use, not for sale for direct consumption.
<b>GENERAL REQUIREMENTS:</b>	This product complies with the current legislation related to its use.

### INGREDIENTS

Vegetable oil (peanuts), sugar, milk powder, almonds, biscuits (wheat flour, sugar, vegetable oil, certified colour: E 150b, salt, emulsifier: E 322, flavours), dried coconut, flavours, emulsifier: E 322 (soya), antioxidant: E 307.

### ALLERGENS

	Absence	Presence (as ingredient)	Possible presence of traces
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof		X	
Crustaceans and products thereof	X		
Eggs and products thereof	X		
Fish and products thereof	X		
Peanuts and products thereof		X	
Soybeans and products thereof		X	
Milk and products thereof (including lactose)		X	
Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, Queensland nuts) and products thereof		ALMONDS	X
Celery and products thereof	X		
Mustard and products thereof	X		
Sesame seeds and products thereof	X		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub>	X		
Lupin and products thereof	X		
Molluscs and products thereof	X		

### ORGANOLEPTIC DESCRIPTION

<b>TASTE</b>	Typical of coconut and almonds	<b>COLOUR</b>	White
<b>SMELL</b>	Typical of coconut	<b>APPEARANCE</b>	Paste with pieces

### PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY	-

**MICROBIOLOGICAL PARAMETERS**

TOTAL PLATE COUNT (30°)	< 50.000 U.F.C./g
TOTAL COLIFORMS	< 100 U.F.C./g
ESCHERICHIA COLI	< 10 U.F.C./g
STAPHYLOCOCCUS AUREUS	< 10 U.F.C./g
SALMONELLA	Absent in 25 g
YEASTS AND MOULDS	< 1000 U.F.C./g

**NUTRITION LABELLING**

<b>ENERGY VALUE</b>	<b>630 kcal /100g</b>
CARBOHYDRATES	40.20 g
PROTEIN	7.90 g
FAT	47.10 g

**INSTRUCTIONS FOR USE**

Decorate the inside and the surface of gelato with Arabeschi® Cocco-Snack. Arabeschi® Cocco-Snack does not freeze on contact with gelato. Arabeschi® Cocco-Snack may be widely used for pastry to fill and enrich creams.

Caution: mix thoroughly with a clean and dry spatula before each and every use.

**BALANCING PARAMETERS (per 100 g of product)**

SUGARS	-
FAT	-
SKIM MILK SOLIDS	-
TOTAL SOLIDS	-

**STORAGE – SHELF LIFE**

If kept in its original and sealed packaging and stored in a dry and cool place (15°C-20°C, RH% ≤ 65) the product will keep its original state for 2 years.

**PACKAGING**

<b>FOOD CONTACT PACKAGING:</b>	<b>SECONDARY PACKAGING:</b>	
3,0 Kg PP BUCKET	CARTON WITH 2 BUCKETS	
<b>PALLET DATA</b> : SIZES 20*39*17	N° BOXES PER LAYER- 12	
<b>TRUCK:</b> N° LAYERS /PALLET - 9	N° CARTONS/ PALLET- 108	PALLET HEIGHT - 168
<b>CONTAINER:</b> N° LAYERS/PALLET -10	N° CARTONS/ PALLET - 120	PALLET HEIGHT - 185

**NOTES:** PreGel S.p.A. reserves the right to make any modification, when useful, to improve the characteristics of the product. Such modifications will be indicated in this technical sheet and will be accompanied by the DATE OF ISSUE and REVISION number. Any modification of ingredients will be reported on the product label.