



TECHNICAL SPECIFICATIONS:

NAME: HAZELNUT CREMOSA EXPORT - buckets 3,500 kg
Internal Code: f.9226486.5853780.0640196

Net weight: 3,500 kg

INGREDIENTS:

hazelnuts
emulsifier E 471 (mono - and diglycerides of fatty acids)

May contain traces of peanut and other nuts, because in the same production line we work as well with this kind of raw materials.

Suggestions for use: add 80 - 100 grams of paste to each litre of mix - add 11 - 13 1/2 oz (300-380g) of product to one gallon of mix. For pastry the quantity should be determined by confectioner.

GLUTEN FREE

CHEMICAL PHYSICAL SPECIFICATIONS:

Refractometric dry matter, °Bx: -

Humidity, %: <1

Acidity (as monohydrated citric acid, %): -

Energetic value, kJ/100g: 2898 (701 kcal/100g)

Carbohydrates, %: 14

of which sugars, %: 5

Fats, %: 65

Saturated fat, % 6

Proteins, %: 15

Salt, %: 0,01

Dietary fiber, %: 8,6

Alcoholic degree, %: -

MICROBIOLOGICAL SPECIFICATIONS:

Standard Plate Count (CFU): 5000/g max

Yeasts and Moulds (CFU): abs/0,1g

Coliforms (CFU): abs/0,1g

Salmonella (CFU): abs/25g

Shelf life: 60 months

Storage: room temperature

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SHELF LIFE:

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