

ALMOND PASTE 60%

SALE DENOMINATION

Semifinished product in paste form for professional use

INGREDIENTS

Blanched almonds (60%), sugar, water, flavour, preservative: potassium sorbate E202.

MINIMUM SHELF LIFE

12 months

PRODUCT DESCRIPTION

High quality almond paste for blanched almonds (origin: Puglia, Italy)

DOSAGE AND DIRECTIONS FOR USE

Dosage at will.

PACKAGING

Carton box - content in weight 5 kg (5 bags for food of 1kg)

Package in food poly laminate bags - content in weight 1 kg

STORAGE CONDITIONS

Store in a cool, dry place. Cartons should be kept sealed at room temperature. Packages should be carefully closed after use to prevent the remaining product from drying in the air or its taste being altered.

CHARACTERISTIC DATA AT PRODUCTION

(average values)

STATE	solid/paste
SMELL	characteristic
COLOUR	light brown

TOTAL VIABLE COUNT	≤10000 UFC/g
YEASTS	≤1000 UFC/g
MOULDS	≤1000 UFC/g

NUTRITIONAL VALUES FOR 100 G

(average values)

ENERGETIC VALUE	486 kcal	2041 kjoule
CARBOHYDRATES	g 36,8	
of which sugar	g 36,3	
FATS	g 32,0	
of which saturated fat	g 2,7	
PROTEINS	g 12,7	
SALT	g 0,0	

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FURTHER DECLARATIONS ABOUT THE PRODUCT AND THE MANUFACTURER

SANITARY FITNESS

Regulation CE 852/2004 and subsequent amendments, on the hygiene of foodstuffs

THE PRODUCT IS FIT FOR HUMAN CONSUMPTION AND CONFORMS TO THE EUROPEAN LAWS IN FORCE FOR ALL MATTERS RELATED TO THE HYGIENE OF FOODSTUFFS.

ALLERGENES

Regulation CE 1169/2011 and subsequent amendments and integrations

THE PRODUCT CONTAIN ALMONDS. May contain traces of other nuts (hazelnuts, walnuts and pistachio).

TRACEABILITY

Regulation CE 178/2002 and subsequent amendments and integrations

THE COMPANY LAPED GUARANTEES THE TRACEABILITY OF THE INGREDIENTS USED IN THE MANUFACTURING PROCESS AND OF THE PACKAGING THAT MAY BE IN CONTACT WITH THE FINISHED PRODUCT.

GMO

Regulation CE 1829/2003 and subsequent amendments; Regulation CE 1830/2003 and subsequent amendments

THE PRODUCT DOES NOT CONTAIN OR DERIVES FROM GMO.

IONIZING RADIATIONS

Directive 1999/2/CE and Directive 1999/3/CE and subsequent amendments

THE PRODUCT IS NOT TREATED WITH IONIZING RADIATION.

CONTACT WITH FOOD

Regulation CE 1935/2004 and subsequent amendments and integrations

UTENSILS, MATERIALS AND PACKING INTENDED TO COME INTO CONTACT WITH FOOD CONFORM TO THE LAWS IN FORCE.

BUSINESS CERTIFICATIONS OF LAPED

The environmental management system is certified ISO 14001:2015

The quality management system is certified ISO 9001:2015