 <i>Ciocolatieri</i> 1946 ICAM S.p.A. Via Pescatori 53 23900 Lecco  Via Caio Plinio 5/7 22030 Orsenigo	<b>PRODUCT SPECIFICATIONS</b>		<b>Doc. 080008298</b>	<b>P:1/4</b>
	<b>080008298 GIANDUJA CHOCOLATE COCOA 32% KG.5 CT</b>		Rev. 0 Of 05/11/2019  Granted by Quality Assurance	

**PRODUCT NAME:** Gianduja chocolate (Cocoa solids: 32% minimum)

**INGREDIENTS:** Sugar, **Hazelnut** paste, Cocoa butter, Cocoa paste, Emulsifier: **soya** lecithin, Natural flavor (vanilla). **May contain traces of dairy products. Gluten free.**

**MINIMUM COCOA SOLIDS:** 32%

### ***Dimensional characteristics***

<b>PACKAGING UNIT:</b>	<b>EAN Code:</b>	<b>Weight (KG):</b> 5	<b>L/w/h (cm):</b> n/a X n/a X n/a
<b>SHIPPING UNIT:</b>	<b>EAN Code:</b> 8006070182983	<b>Nr. of Pieces:</b> 1	<b>L/w/h (cm):</b> 30 x 20 x 18,5
<b>Pallet Load (boxes per layer/nr. of layers):</b> 16 x 7 = 112			

### ***Storage & Shelf life***

<b>STORAGE CONDITION:</b>	Store in a cool and dry place, Temp. 18°C max/64°F max. RH: 50 % max
<b>SENSORY SHELF LIFE:</b>	22 months

### ***Composition***

Sugar	43,44 %
Hazelnuts Paste	24,02 %
Cocoa butter	18,01 %
Cocoa paste	14,01 %
Emulsifier : Soya lecithin	00,50 %
Natural flavouring (Vanilla)	00,02 %

### **Declarations of conformity:**


**HACCP:** The product complies with Regulation 852/2004/EC

**GMO:** The product is GMO free and is not manufactured from GMO raw materials. Therefore it is not subject to labeling under Regulation 1829/2003/EC and Regulation 1830/2003/EC concerning the traceability and labeling of food and feed products produced from GMO and any amending legislation.

**IRRADIATION:** The product has not been submitted to irradiation treatment according to Directive 1999/2/EC, 1999/3/EC concerning foods and food ingredients treated with ionizing radiation.

**CONTAMINANTS:** Residual of contaminants in accordance with Regulation 1881/2006/EC and amendments.

**PACKAGING:** The packaging materials are in compliance with relevant legislation with particular reference to Regulation 1935/2004/EC for food contact materials.

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### Allergens

The product referred to this technical sheet contains/does not contain allergens as reported to the Directive 2003/89/CE and amendments.

Allergen	Presence/Absence (+/-)	Possibility accidental presence (YES/NO)
Egg, egg derivatives, albumen	-	NO
Celery and their derivatives	-	NO
Soya and soya derivatives	+	
Nuts and nuts derivatives	+	
Milk, dairy products, lactose	-	YES
Sesame seed and sesame seeds derivatives	-	NO
Lupin and their derivatives	-	NO
Sulphite at concentrations of at least 10mg/l	-	NO
Fish and their derivatives	-	NO
Shellfish and their derivatives	-	NO
Crustaceans and their derivatives	-	NO
Cereal and their derivatives with gluten >20 mg/kg	-	NO
Mustard and their derivatives	-	NO
Peanuts and peanut derivatives	-	NO

### Chemical-physical characteristics

Analysis	UM	Value	Tolerance	Method
Fat content	%	40 - 42		Lab.004 ( refractometry )
Moisture	%	1,0	max	Lab.001 (K. Fischer)
Nominal particle size	µm	20	max	Lab.010 ( micrometry )
Plastic viscosity ( 40° C )	Pa.s	0,70 - 1,00		Lab.012 (Casson)

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### Microbiological characteristics

Analysis	UM	m*	M*	Method
TVC	cfu/g	5000 n=1	10000 n=5 c=1	Lab.020.2 (PCA 32°Cx48h)
Moulds	cfu/g	50 n=1	500 n=5 c=1	Lab.020.7 (RB 20°Cx5d)
Yeast	cfu/g	50 n=1	500 n=5 c=1	Lab.020.7 (RB 20°Cx5d)
Coliforms bacteria	cfu/g	<10 n=1	50 n=5 c=1	Lab.020.3 (Petrifilm 35°Cx48h)
E. coli	in 0.1 g	Neg. n=1	-	Lab.020.4 (Petrifilm 37°Cx48h)
Staphylococcus coag. +	in 0.01 g	Neg. n=1	-	Lab.020.6 (BP 37°Cx48h)
Salmonella spp.	in 100g	Neg. n=1	-	ISO 6579:2002

\* Sampling plans according to ICMSF: Microorganisms in Food 2. Sampling for microbiological analysis: Principles and specific applications, Second edition, 1986 ("n"= number of samples; "m"= reference value; "M"= the upper limit which should not be exceeded; "c"= number of samples allowed to fall between "m" and "M").

### Nutritional characteristics

Average analysis for 100 g	UM	(Calculation)
Energy	kJ	2498
Energy	kcal	600
Fat	g	42,1
Of which saturates	g	16,4
Carbohydrate	g	47,8
Of which sugars	g	44,1
Fibre	g	4,0
Protein	g	5,6
Salt	g	0,0

### Certifications



**Halal**



**Kosher**

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**Vegan**

**Qualità Vegana**

**Declarations of conformity:**

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