

Code: 01010153 NOCCIOLATA 24

State: Approved by RAQ on 09/01/2022

Product description

paste based on hazelnuts and cocoa; it has a distinctive strong gianduia flavour and very good spreadability. Specially indicated as filling of croissant and brioche after baking.

Legal denomination

spreadable cream. Semi-finished confectionery product.

Ingredients

sugar, vegetable oils (sunflower, palm), HAZELNUTS (12 %), skimmed MILK powder, cocoa powder (6 %), emulsifier SOYA lecithin, flavours.

The product may contain OTHER NUTS.

Physical-chemical analysis

fat (1)	35.5 % ± 1
sucrose	45 % ± 1
moisture (K.F.)	1 % max.

(1) extraction by Soxhlet and petroleum ether after hydrolysis with hydrocloric acid.

Microbiological standards

aerobic plate count (1)	5000 CFU/g max.
yeasts (2)	25 CFU/g max.
molds (2)	25 CFU/g max.
coliforms (3)	none detected/g
E.coli (4)	none detected/g
salmonella (5)	none detected/25 g

(1) ISO 4833:91

(2) ISO 7954:87

(3) ISO 4832:91

(4) ISO 16649-2:01

(5) ISO 6579:93

Storage & shelf-life

at least 15 months in original package in dry and cool place (20°C max.). Oiling out on the surface may occur if NOCCIOLATA

Printed on 1/03/2025 PAGE 1 of 4



Code: 01010153 NOCCIOLATA 24

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is stored at warmer temperature; in this case it is necessary to carefully mix before using. A too cold storage for long time could reduce the spreadability of NOCCIOLATA; it can be restored by keeping the tins in a warm place for a few hours.

Packaging

plastic pails of 5, 13 and 24 kg (net).

Directions to use

ready to use.

Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g (OBTAINED BY CALCULATION)

1. Energy	565 kcal		
	2354 kJ		
2. Protein (N*6.25)	6.1 g		
3. Carbohydrate	54.2 g		
of which sugars	53.7 g		
polyols	0 g		
starch	0.5 g		
4. Fat	35.5 g		
of which saturated	6 g		
mono-unsaturated	12 g		
poly-unsaturated	17.5 g		
cholesterol	0 mg		
trans fatty acid	<0.5 g		
5. Food fibre	1.9 g		
6. Salt	0.25 g		

Printed on 1/03/2025 PAGE 2 of 4



Code: 01010153 NOCCIOLATA 24

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Allergens

The table indicates allergens in compliance with Reg. 1169/2011.

In compliance with regulation, we cannot provide, nor can guarantee, a quantitative limit of allergens present in cross-contamination products (except for gluten, sulfur dioxide and sulfites).

Caralla containing glutan and products thereof				
Cereals containing gluten and products thereof				
Crustaceans and products thereof				
Eggs and products thereof				
Fish and products thereof				
Peanuts and products thereof				
Soybeans and products thereof:	Х	soya lecithin		
Milk and products thereof (including lactose)	Х	skimmed milk powder		
Nuts and products thereof	Х	hazelnuts	CC	other nuts
Celery and product thereof				
Mustard and products thereof				
Sesame seeds and products thereof				
Sulphur dioxide and sulphites at conc. of more than 10 mg/kg				
Lupin and products thereof				
Molluscs and products thereof				

Key: X = present; (ingredient which contains it)

CC = the presence due to cross contamination cannot be excluded.

Certifications

Preferential Origin for European Customs Code RSPO RSPO SCC level Mass Balance

All GFSI certificates are available for download on Irca website, Certification section.



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Statements

GMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

<u>Ionizing Radiation and Nanotechnologies Statement</u>

The product was not treated with ionising radiation at any stage of production.

Furthermore, the raw materials used are authorised for the purpose and are not subject to nanotechnology (EU Reg 2022/C/229/01).

Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequest amendments and additions.

Traceability Statement

Product traceability is made according to Regulation (EC) 178/2002.

Safety data sheet Statement

The product is not classified as hazardous according to Reg. 1272/2008 (CLP) and Reg. 1907/2006 (REACH); therefore no Safety Data Sheet is required.

Contaminants Statements

The product is compliant to the Reg. 915/2023/CE and 396/2005/CE.

Disclaimers

Irca's products comply with EU regulations.

Irca S.p.A. suggests that you check the regulatory requirements in force in the country where the product will be marketed.

The information provided is based on our best knowledge; we recommend users to carry out the necessary tests to determine whether the product is suitable for their particular purposes under their operating conditions.

The data sheet is not updated except as a result of formulation changes or regulatory changes; the validity status is confirmed from the date of printing.

This document is generated electronically and consequently not signed. All information is valid until revisions are issued.

Printed on 1/03/2025 PAGE 4 of 4