

1. IDENTIFICATION

1.1 Product Name and Code

SPREADCREAM HAZELNUT U8Z7 PALM FREE

Code: 215/23-280224

1.2 Description

Spreadable cocoa and hazelnut filling, without palm oil.
Available with certification Rainforest Alliance.

1.3. Composition

SUGAR, VEGETABLE OILS AND FATS (shea, sunflower), FAT REDUCED COCOA POWDER, **SKIMMED MILK POWDER**, **HAZELNUT**, EMULSIFIER (E-322 **SOYA LECITHIN**, E-471) AND FLAVOUR.

* This provisional data sheet is made from a laboratory sample. The raw materials could be changed in a minor percentage.

2. PACKAGING AND STORAGE

2.1. Expiry date

12 months after manufacturing date.

2.2. Packaging

Plastic buckets of 6 kg. Europalet 80 x120 cm.

2.3. Storage conditions

Keep in a cool and dry place between 15 and 25 °C, R.H. <65%.
Keep the packaging closed after being opened. Follow the storage conditions.

3. APPLICATION

Direct application.

4. TECHNICAL SPECIFICATIONS

4.1 Physical/chemical specifications

Parameter	Range	Method
APPEARANCE	brown cream	CG03
TASTE	hazelnut and cocoa	CG03
HUMIDITY 115°C	< 1,5%	CG05
FINES	< 30 microns	Mastersize CG10
VISCOSITY	600 - 1200 mPa.s	Casson CG08
YIELD VALUE	< 10 Pa	Casson CG08

4.2 Microbiological specifications

Parameter	Range	Method
Total aerobic	< 10.000 ufc/g	UNE-EN ISO 4833:2014
Enterobacter	< 10 ufc/g	ISO 21528-2:2004
Yeast and Moulds	Maximum 100 ufc/g	ISO 21527-2:2008
<i>Listeria monocytogenes</i>	Not detected/25g	PNT 2985
<i>Salmonella spp</i>	Not detected/25g	PNT 2988

5. NUTRITIONAL INFORMATION

(Theoretical data according to literature sources)

Energy value kJ / kcal (per 100 g)	2344 kJ/100g	565 kcal/100g
Total protein (g/100 g)	5,0	± 0,5
Carbohydrates (g/100 g)	52,9	± 2
of which		
Sugars	50,9	± 2
Fat composition (g/100 g)	35,4	± 2
of which		
Saturated	9,3	± 0,5
Monounsaturated	15,5	± 2
Polyunsaturated	7,6	± 0,5
Trans fatty acids*	< 1%	
Dietary fiber (g/100 g)	3,0	± 0,5
Salt (g/100 g)	0,10	± 0,05

* Percentage based on fat

6. ALLERGENIC CONSTITUENTS

ALLERGENS	CONTAINS	MAY CONTAIN	ABSENCE
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 i. e. Almond , Hazelnut, Walnut, Cashew, Pecan nut (Carya illinoensis, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	X	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 SO2.			X
Lupin and products thereof			X
Mollusc and products thereof			X

7. G.M.O.

According to regulations CE 1829/2003 and 1830/2003, it does not have to be labelled as "containing GMO material or GMO derived material".

8. IRRADIATED

The ingredients used in our products are not irradiated, nor is the final product.

9. CONTAMINANTS

The product adheres to E.C. Regulation 1881/2006 regarding contaminants.

10. PESTICIDES

The product adheres to E.C. Regulation 396/2005 regarding pesticides.

11. LABELLED

The products are packed according to C.E. 1169/2011.