

TECHNICAL DATA SHEET GIANDUJA FILLING GSFVUL001

<i>Code SAP : 4008664</i>	<i>Gencod : 3660407044884</i>	<i>Created on : 03/10/2017</i> <i>Ref b dated: 07/12/2018</i> <i>Visa : CG</i>
<i>Info name</i>	PF Gianduja	
<i>Description</i>	Milk chocolate gianduja with 36% hazelnuts.	
<i>Legal name</i>	Paste of milk chocolate Gianduja with hazelnuts	
<i>Origin</i>	France (Charmes factory)	<i>Shelf Life</i> 12 months
<i>Ingredients</i>	Sugar, HAZELNUTS (min. 36%), cocoa butter, whole MILK powder, cocoa mass, emulsifier: SOY lecithin (E322), flavour: natural vanilla.	
<i>GMO</i>	EC regulation 1829/2003 and 1830/2003 <i>Labeling GMO ingredients: no.</i>	
<i>Allergen declaration</i>	EC Regulation 1169/2011 <i>Allergens: nuts (hazelnuts), soybeans, milk and products thereof.</i> <i>Potential cross contaminations: other nuts (almond, pecan)</i>	
<i>Ionization</i>	Directive 1999/2/EC <i>No ionization treatment.</i>	
<i>Physical and chemical parameters</i>	METHOD	
	Fineness: max. 30µm	Micrometer
	Appearance: solid brown paste	Internal method
	Taste: good hazelnut and milk chocolate taste	Internal method
<i>Indicative physical and chemical parameters</i>	METHOD	
	Total fat content:	37-42% O.I.C.C.C.
	Moisture:	max. 1,5% O.I.C.C.C.
	<i>On its manufactured products, we monitor the above parameters by using an internal sampling plan.</i>	

<p>Nutritional information (Average per 100g Indicative values)</p>	<p>Total fat : 39,0g/100g Of which saturated: 11,5g/100g monounsaturated: 22,6g/100g polyunsaturated: 3,8g/100g TFA<1% Carbohydrate : 47,5g/100g Of which sugars: 43.0g/100g Fiber: 4,4g/100g Proteins: 8,9g/100g Sodium : 40.8mg/100g Salt : 0.1 g/100g Energy /100g: 2397 kJ - 573 kcal</p>																								
<p>Food contaminants</p>	<p>Raw materials are guaranteed food grade in conformity with the applicable legislation on:</p> <ul style="list-style-type: none"> - Mycotoxins - Heavy metals - Pesticide residues - Dioxine - Polycyclic aromatic hydrocarbon (PAH) - Microbiology <p><i>On its manufactured products, we monitor the above mentioned contaminants by using a sampling plan based upon risk analysis.</i></p>																								
<p>Indicative Microbiological Values</p>	<table border="1"> <thead> <tr> <th></th> <th>Max</th> <th>Units</th> </tr> </thead> <tbody> <tr> <td>Total plate count :</td> <td>5000</td> <td>/g</td> </tr> <tr> <td>Yeast :</td> <td>50</td> <td>/g</td> </tr> <tr> <td>Moulds :</td> <td>50</td> <td>/g</td> </tr> <tr> <td>Total Coliforms:</td> <td>10</td> <td>/g</td> </tr> <tr> <td>Salmonella:</td> <td>0</td> <td>/25g</td> </tr> <tr> <td>Fecal Coliforms:</td> <td>10</td> <td>/g</td> </tr> <tr> <td>Aflatoxines:</td> <td>10</td> <td>ppb</td> </tr> </tbody> </table>		Max	Units	Total plate count :	5000	/g	Yeast :	50	/g	Moulds :	50	/g	Total Coliforms:	10	/g	Salmonella:	0	/25g	Fecal Coliforms:	10	/g	Aflatoxines:	10	ppb
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<p>Storage</p>	<p>20°C max.</p>
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The above information is provided for our customers only (and we accept no liability to any third parties) and reflect our current knowledge and experience. All products are supplied in accordance with our general terms and conditions for sale. We can accept no liability for the effects of any combinations or mixtures of the product which are not conformed to our recommendations. In using the product our customers are reminded to comply with all relevant legal, administrative and regulatory requirements and procedures relating to its use and the protection of the environment.

Printed on 07 Dec. 18

Ranges%

PF Gianduja 36 %

Code SAP : 4008664

Date : 21/08/17

Version 2.0

Visa : TT

Ingrédient	%	Origine	Pays
Sugar	35-40	Beet, sugar cane	France, Belgium, Belize, Fuji, Jamaica, Swaziland
Hazelnuts	Min 36	Hazelnuts	Turkey
Cocoa Butter	10-15	Cocoa been	West Africa, Southeast Asia, exceptionally South America
whole MILK powder	10-15	Cow	Europe
Cocoa Mass	<5	Cocoa been	West Africa
emulsifier: SOY lecithin (E322) (E322)	<1	Soya	India
flavour: natural vanilla.	<0.1	Vanila	Madagascar