

Nestlé Italiana SpA

Company subject to management and coordination by the sole shareholder Nestlé S.A. - Av. Nestlé 55 - 1800 Vevey (Switzerland)
Ver. Eng. € 25,582,492.=

Registered Office:

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R.E.A. 91673/MI
Company and C.Fiscale Register
No 02401440157
VAT No IT00777280157
P.E.C. nestle@nestle.telecompost.it



TECHNICAL SPECIFICATION Code 12561114

20 February 2023

GALAK Pistacchio Crema

Quality special features

- description : cream with white chocolate, pistachio
- appearance : CREAMY
- taste : White chocolate Flavor with balanced notes of milk, vanilla and pistachio.
- color : light yellow to slightly green.
- ingredients : sugar, vegetable oil (sunflower), **MILK** whey in powder form, white chocolate 10% [sugar, butter Cocoa*, **MILK** powder, emulsifier (sunflower lecithins), natural vanilla flavor], **PISTACCHIO** paste 4%, salt, emulsifier (sunflower lecithins), natural pistachio flavor, dye (E141).

- may contain : **OTHER NUTS**

***RAINFOREST ALLIANCE CERTIFIED
GLUTEN-FREE
PALM OIL FREE**

Physical and chemical special features

- humidity Max 2%
- total fat matter 35%

Average nutritional values per 100g

Energy	2366 kJ / 567 kcal
Fat	35g
Of which saturated	5.3 g
Carbohydrates	60.0 g (14 oz)
of which sugars	59.0g
Fibers	0.4g
Proteins	2.8 g
Salt	0.67g

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Nestlé

Good Food, Good Life

Microbiological special features

<i>First examination</i>				
	n	c	m	M
Enterobacteriaceae / g	2	0	10	

<i>Detailed examination</i>				
	n	c	m	M
Total count /g	5	2	1,000	10,000
Yeasts and molds /g	5	2	10	100
Enterobacteriaceae/g	5	2	10	30
Coliforms /g	5	2	0	10
E.Coli/g	5	0	0	0
Salmonella/25 g	10	0	0	0

Three-category plan:

n: n° of sample units

c: n° of units producing values between m and M

m: microbial charge value below which all results are considered satisfactory **M:** microbial charge value above which the product is not considered satisfactory

Allergenic Statement

Allergenic	Yes/No	Declaration on the label in accordance with current legislation
Cereals containing gluten* and derivatives	NO	GLUTEN FREE as per Reg EU 828/2014
Crustaceans and derivatives	NO	
Eggs and derived products	NO	
Fish and derivatives	NO	
Groundnuts and derived products	NO	
Soya and derived products	NO	
Milk and milk products (including lactose)	YES	Whey powder, MILK powder
Nuts** and derivatives	YES	PISTACCHIO paste, may contain NUTS
Celery and derivatives	NO	
Mustard and derived products	NO	
Sesame seeds and derivatives	NO	
Lupins and derivatives	NO	
Molluscs and derivatives	NO	
Sulfur dioxide***	NO	

* wheat, rye, barley, oats, spelt, kamut or hybridized strains thereof.

NO means a gluten content <20 ppm (mg/kg or mg/L).

** almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, Queensland nuts

*** additive which may cause a reaction due to hypersensitivity.

NO means SO₂ content <10 ppm (mg/kg or mg/L).

Bucket

: 3 kg PP bucket

Component packaging	Material
Bucket	Plastic (PP5)
Lid	Plastic (PP5)

Differentiated Picking

Check your local council's regulations

Storage

: Store in place, dry and away from sources of warmth. Close tightly after opening. The optimum operating temperature is 20-26°C. Durability: 15 months