

PRODUCT NAME: BARRETTE STICKS PISTACCHIO
PRODUCT CODE: CC079 – CC187

DESCRIPTION

Chocolate bars, pistachio taste and color of excellent quality.

INGREDIENTS

Sugar, cocoa butter, PISTACHIO paste (14%), skimmed MILK powder, WHEWH, emulsifier: sunflower lecithin, natural flavoring, coloring: E141(ii).

AVERAGE NUTRITIONAL VALUES

Nutritious	100 g
Energy	2148 kJ
	514 kcal
Fats	27 g
of which saturated fats	13 g
Carbohydrates	61 g
of which sugars	61 g
Fibers	1.3 g
Protein	6.0 g
Salt	0.46 g

MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	VALUE
CBT	<5000 CFU/g
MOLDS AND YEASTS	<100 CFU/g
E. coli	<10 CFU/g
Total coliforms	<10 CFU/g
Salmonella	Absent in 25g

ALLERGENS

Allergen	Product presence	Absence in the product	Possible contamination
Cereals containing gluten		X	
Crustaceans and crustacean products		X	
Eggs and egg products		X	
Fish and fish products		X	
Peanuts and peanut products		X	
Soybeans and soy products			X
Milk and milk products	X		
Nuts	X		
Celery and celery products		X	
Sulphur dioxide and sulphites		X	
Lupins and products thereof		X	
Molluscs and mollusc products		X	
Mustard and mustard products		X	

PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS

APPEARANCE: Bars

COLOR: Light green

TASTE: Characteristic pistachio

TRANSPORT AND STORAGE

CONDITIONS OF CARRIAGE

Product suitable for transport at temperatures between 12°-20°C.

T.M.C.

15 MONTHS

STORAGE CONDITIONS

If stored in a cool, dry place, away from atmospheric agents and in the original packaging. Keep cool and dry (recommended storage temperature: app.16 - 18 C, max.65% rel. humidity)

PACKAGING

The product will have arrived at the user plant in 10 kg boxes or 1.6 kg boxes.

The following information will be shown on the outside of each of them: name of the product, company name of the manufacturing company, headquarters of the manufacturing company, net weight of the product, batch number or expiry date

DECLARATIONS

NO-GMO DECLARATION

The company does not use raw materials (including additives and flavors) derived from genetic modification in any of its processes. The company, in addition to requesting certificates and declarations attesting to the non-genetically modified origin of raw materials from suppliers or manufacturers, carries out, according to an analysis plan included in its HACCP manual, PCR analyses on critical raw materials. Therefore, compliance with EC Reg. 1829/2003 and 1830/2003 is ascertained.

PESTICIDES/MYCOTOXINS HEAVY METALS

The product complies with the requirements of Regulation (EC) No. 2023/915 and Regulation (EC) No 396/2005.

SAFETY DATA SHEET

Pursuant to Directive 1999/45/EC and subsequent amendments, mod. The product is not classified as hazardous. Therefore, there is no obligation to provide the safety data sheet under Regulation (EC) No 1907/2006.

IRRADIATION

The product and its raw materials have not been irradiated.

NANOTECHNOLOGY

The product and its raw materials were not produced using nanotechnology.

M.O.C.A.

The materials used for the packaging of the product comply with the MOCA Regulation IN Reg. EC 1935/2004, 2023/2006 Reg. EC 10/2011 "and subsequent updates" – Ministerial Decree 2103/1973 and subsequent updates depending on the composition, for materials and articles intended to come into contact with food.

HACCP

It is suitable for human consumption and is produced in compliance with Italian and European laws on food production (Health Authorization no. 140/97 of 10/09/97 issued by the Lombardy Region USSL no. 37). The company operates according to its own HACCP system, guarantees the hygienic safety of the products throughout the production cycle and the compliance of the processes with EC Reg. 852/2004 and subsequent amendments.

TRACEABILITY

The company applies traceability to raw materials, packaging and finished products in accordance with Reg. (EC) No. 178/2002. It also implemented an identification system based on barcode labeling to identify sales units and track them throughout the supply chain.

COUNTRY OF ORIGIN

Italy

