

NAME OF THE PRODUCT: PISTACCHIOCREM PLUS 18
PRODUCT CODE: SR249

DESCRIPTION

Pistachio (18%) flavoured spread, for after-baking fillings.

INGREDIENTS

Sugar (40 +/-1%) (EU), Not hydrogenated vegetable fats and oils (sunflower, palm)(EU), PISTACHIO paste (18%), WHEY, Skimmed MILK powder, Emulsifier: sunflower lecithin (E322), Natural flavours, Colours: E141(ii).

AVERAGE NUTRITIONAL VALUES

Nutrition Facts	100 g
Energy	2406 kJ
	577 kcal
Total Fat	38 g
Saturated Fat	7,9 g
Total Carbohydrate	51 g
Sugars	50 g
Dietary Fiber	1,3 g
Protein	7,2 g
Salt	0,54 g

MICROBIOLOGICAL ATTRIBUTES

PARAMETER	VALUE
Total Bacterial Load	<5000 UFC/g
Molds and yeasts	<100 UFC/g
E. coli	<10 UFC/g
Total coliforms	<10UFC/g
Salmonella	Absent in 25g

FOOD ALLERGENS

Food Allergen	Presence in the product	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	
Soya and soya products			X
Milk and milk products	X		
Tree nuts	X		
Celery and celery products		X	
Sulphur dioxide and sulphites		X	
Lupins and lupin products		X	
Molluscs and mollusc products		X	
Mustard and mustard products		X	

PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS

APPEARANCE: Soft spreadable cream

COLOUR: Classic pure pistachio light green

TASTE: Classic pistachio

TRANSPORT AND STORAGE

TRANSPORT CONDITIONS

Product suitable for transport at a temperature between 12°-20°C

DATE OF MINIMUM DURABILITY

12 MONTHS

If the following conditions are met, the shelf-life after opening is 2 months: store in a cool and dry place, maintaining a temperature between 18 and 22 degrees Celsius with a maximum relative humidity of 55%; ensure the container is properly closed once opened and protected from the weather, especially avoiding exposure to direct light; keep the product in its original packaging, away from items with strong odors.

STORAGE CONDITIONS

If stored in a controlled, cool, and dry environment, shielded from weather conditions and maintained in its original packaging: temperature range 18-22 degrees Celsius with a relative humidity of 55%.

PACKAGING

The product will reach the user plant in 1 kg boxes or 5 kg boxes.

The following information will be shown on each box: name of the product, name of the producer, location of the producer, net weight of the product, lot number or expiry date.

DECLARATIONS

NON-GMO DECLARATION

The company does not use raw materials (including additives and flavourings) derived from genetic modification in any of the processes. The company always requires certifications and declarations demonstrating the raw materials' non-genetically modified origin from suppliers and producers; the company also performs PCR analysis on raw materials and on finished products, according to the analysis plan in its HACCP handbook. Consequently, the absence of genetically modified substances is guaranteed in accordance with Reg. EC 1829/2003 and 1830/2003.

PESTICIDES/MYCOTOXINS HEAVY METALS

The product complies with the requirements of Regulation (EC) No. 1881/2006 and Regulation (EC) No. 396/2005.

SAFETY DATA SHEET

In accordance with Directive 1999/45/EC and subsequent amendments, the product is not considered dangerous. 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.

NANOTECHNOLOGIES

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

FCM CERTIFICATION

The materials used for packaging are produced by authorized companies, and comply with the following European Regulations and national standards:

DM 03/21/1973 - EC Reg. 1935/2004

EC Reg. 2023/2006 - EU Reg. 10/2011, their subsequent amendments and additions (s.m.i.)

HACCP

The product is suitable for human consumption and is produced in compliance with Italian and European laws on food production (09/10/97 Health Authorisation No. 140/97, issued by the Lombardy Region Local Health Authority No. 37). The company operates according to its own HACCP system; the hygienic safety of the products throughout the entire production cycle and the compliance of the processes with Reg. CE 852/2004 and subsequent amendments are guaranteed.

TRACEABILITY

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

COUNTRY OF ORIGIN

Italy