# **PRODUCT DATA SHEET**

**Product:** 140 – INTESA PASSION

Cod. Art.: 140S1 Brand: Noalya Label: adhesive

Label: adnesive Revisione: 0

Production Plant: NOALYA s.r.l. Data: 09/01/2023

#### **Denomination**

140 - INTESA PASSION - Passion fruit couverture (10%). Cocoa 40% minimum.

#### Inaredients

White cane sugar, cocoa butter, passion fruit (10%), sunflower lecithin. GLUTEN-FREE

### **Product Description**

Prodotto per pasticceria ad uso professionale. Copertura, in gocce, al gusto tropicale del passion fruit, dal sapore fresco e delicato con una leggera nota di acidità ed un colore brillante. Particolarmente adatto a creazioni di alta pasticcerie e ristorazione gourmet.

### Mode of use

Ready-to-use chocolate, particularly suitable for making couvertures, ganaches, sauces, ice creams, sorbets and other confecionery products.

## Storage Conditions - Best Before

Keep in a cool, dry place. Keep away from heat and light sources. The product, stored under the recommended conditions and in the original sealed packaging, the product will retain its properties for at least 24 months. Once the packaging has been opened the product retains its characteristics for at least 12 months if kept in a dry environment.

#### **Production Process**

Mixing, conching, refining, fat crystallization, cooling, packaging and metal detector inspection to check the absence of contaminants.

Chemical-Physical Parameters		Rif.
Cocoa solids min.	40 %	
Moisture	1 % max.	IOCCC1(1952)
Total fat matter	40 %	IOCCC14(1972
Fineness	24 μ max	IOCCC38(1990)
Number	2.000 pz/kg	

Microbiological Parameters		Method	Rif.
Total aerobic plate count	_ < 2 x 10 <sup>4</sup> UFC/g	AFNOR BIO 12/35 – 05/13	ISO4833
Yeasts and moulds	_< 100 UFC/g	ISO 21527-2:2008	ISO7954
Bacillus cereus	_< 100 UFC/g	AFNOR AES 10/10 – 07/10	ISO7932
Stafilococchi (Coag+)	_< 200 UFC/g	AFNOR BIO 12/28 – 04/10	ISO6888-2
Eterobacteriaceae	_< 100 UFC/g	AFNOR BIO 12/21 – 12/06	ISO21528-2
Salmonella	_ assente / 25 g	AFNOR AES 10/04 – 05/04	ISO6579
E.Coli	_ < 10 UFC/g	AFNOR BIO 13/13 – 02/05	ISO16649-2

### Storage and Logistic

Packaging \_\_\_\_\_ 140S1 (drops) - box consisting of 2 black bags of 1 kg net

## **Nutritional Values**

AVERAGE NUTRITIONAL VALUE FOR 100 g OF PRODUCT (OBTAINED BY CALCULATION):

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## Allergenes

ACCORDING TO THE INDICATED IN ANNEX II OF THE REG. EU 1169/2011:

	PRESENT IN THE RAW MATERIAL		PRESENT IN THE PRODUCTION LINE		PRESENT INSIDE THE PLANT	
TYPE OF ALLERGEN						
	YES	NO	YES	NO	YES	NO
Cereals containing gluten and derivates		Х		Х		Х
Shellfish and derivates		Х		Х		Х
Eggs and derivates		Х		Х	Х	
Fish and derivates		Х		Х		Х
Peanuts and derivates		Х		Х		Х
Soya and derivates		Х	Х		Х	
Lupins and derivates		Х		Х	Х	
Nuts and derivates		Х	Х		Х	
Milk and derivates (including lactose)		Х	Х		Х	
Celery and derivates		Х		Х		Х
Mustard and derivates		Х		Х		Х
Sesame seeds and derivates		Х		Х	Х	
Sulphur dioxide and sulphites at concentratio above 10 mg / kg		Х		Х		х
Mollusc and derivates		Х		Х		Х

# **Declaration of conformity**

The product complies with EC Reg. 852/2004 regarding HACCP

The materials used for packaging comply with the relevant legislation with particular reference to EC Reg. 1935/2004 and EC Reg. 10/2011 for materials intended for contact with food. The product respects the limits of residual contaminants, as required by the EC Reg. 1881/2006 and subsequent amendments.

The product does not contain and does not come from GMOs and therefore does not require indications on the label in accordance with EC Reg. 1829/2003 and EC Reg. 1999/3 and Legislative Decree 94/01 and subsequent amendments.

The product and its ingredients have not been treated with ionizing radiation according to the provisions of EC Directive 1999/2, EC Directive 1999/3 and Legislative Decree 94/01 and subsequent amendments.

The raw materials used are free from residues of plant protection products in compliance with EC Reg. 396/2005 and subsequent amendments.