PRODUCT DATA SHEET

Product: 150 – INTESA LAMPONE Cod. Art.: 150S1 Brand: Noalya Label: adhesive Production Plant: NOALYA s.r.l.

Denomination

150 - INTESA LAMPONE - Raspberry couverture (15%). 40% minimum cocoa.

Ingredients

White cane sugar, cocoa butter, raspberry powder (15%), sunflower lecithin. GLUTEN-FREE.

Product Description

A confectionery product for professional use. Covering, in drops, with a delicate raspberry flavour, a fresh taste with a slight hint of acidity and a brilliant colour. Particularly suitable for haute patisserie creations and gourmet catering.

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

Blending, refining, fat crystallisation phase, cooling, packaging and contaminant-free inspection by metal detector.

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 ⁴ 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

_____ (drops) - box consisting of 2 black bags of 1 kg net

Nutritional Values

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

Energy		_ 567 Kcal / 2371 KJ
Carbohydrate		_ 54,10 g
	Thereof sugars	_ 49,80 g
Fat		_ 40,20 g
	Thereof saturated fat	_ 23,40 g
Protein _		_ 1,10 g
Salt		_ 0,002 g

Packaging

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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.

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