



Article No.: 1356012

Product designation: Cremium Hazelnut RSPO SG

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1. Name of the food: hazelnut cream

| Ingredients <i>[allergens in UPPERCASE LETTERS]:</i> | |
|--|----------|
| sugar | >40-50 % |
| HAZELNUTS, roasted | >10-20 % |
| palm fat | >10-20 % |
| rapeseed oil | >10-20 % |
| whole MILK powder | ≥2-10 % |
| skimmed MILK powder | ≥2-10 % |
| low fat cocoa | ≥2-10 % |
| emulsifier SOY lecithin | <2 % |

All details are based on FIR REG (EU) No. 1169/2011. Cross contaminations are disregard

QUID: 17 % hazelnuts, roasted



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2. Sensory properties:

| | |
|--------------|--------------------------------------|
| Colour: | brown |
| Smell: | like roasted hazelnut kernels |
| Flavour: | sweet, like roasted hazelnut kernels |
| Consistency: | cream |

3. Chemical / physical parameters:

| Parameter | Value | Method |
|-------------------|--------|------------------------------------|
| water content (%) | ca 0,5 | IR-drying, 130 °C, 15' |
| viscosity (Pas) | ca 2 | CASSON, 40°C |
| yield point (Pa) | ca 2 | CASSON, 40°C |
| fineness (µm) | ca 30 | Laser diffraction: CILAS 1064 D:50 |

4. Microbiology:

| Parameter | max. Value | Method |
|---|---------------------|----------------|
| Total germ count (not including lactic acid bacteria) | 10.000 /g | ASU L 06.00-18 |
| Mould | 100 /g | ASU L 01.00-37 |
| Yeast | 100 /g | ASU L 01.00-37 |
| Coliform germs | 10 /g | ASU L 01.00-54 |
| Salmonella | not detectable /25g | ASU L 00.00-20 |

5. Packaging / minimum shelf life / storage conditions:

| | |
|---------------------|--|
| Packaging: | 12 kg plastic bucket |
| Best before: | 270 days |
| Storage conditions: | at 20°C, dry, sealed, in original packaging, keep away from freeze, heat and direct insolation |



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6. Basic recipe / Application / Dosage recommendation:**application advice**

Methode / Application:

➤ Ready to use

7. Nutritional information (of the article):

| Average nutritional values per 100 g (calculated) | Value |
|---|------------|
| Energy in kJ / kcal | 2447 / 588 |
| Fat in g | 40,0 |
| - of which saturated fatty acids in g | 9,6 |
| Carbohydrates in g | 49,1 |
| - of which sugar in g | 47,5 |
| Dietary fibre in g | 2,7 |
| Protein (N x 6,25) in g | 6,1 |
| Salt (calculated) in g | 0,1 |
| Bread exchange units | 4,1 |



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8. Ingredients which can trigger allergies or other incompatibility reactions*:

Based on FIR REG (EU) No. 1169/2011.

| | |
|---|---|
| Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or hybrid strains thereof) and products made thereof | - |
| -wheat | - |
| -rye | - |
| -barley | - |
| -oats | - |
| -spelt | - |
| -kamut | - |
| -hybrid strains | - |
| Crustaceans and products made thereof | - |
| Eggs and products made thereof | - |
| Fish and products made thereof | - |
| Peanuts and products made thereof | - |
| Soya and products made thereof | + |
| Milk and products made thereof (including lactose) | + |
| Nuts and products made thereof | + |
| -almonds | - |
| -hazelnuts | + |
| -walnuts | - |
| -cashew nuts | - |
| -pecan nuts | - |
| -brazil nuts | - |
| -pistachios | - |
| -macadamia nuts | - |
| -queensland nuts | - |
| Celery and products made thereof | - |
| Mustard and products made thereof | - |
| Sesame seeds and products made thereof | - |
| Sulphur dioxide and sulphite for concentrations >10 mg/kg / >10 mg/l, stated as SO₂ | - |
| lupine and products made thereof | - |
| Molluscs and products made thereof | - |

+: part of recipe

-: is not part of the recipe

S: may contain in trace

All raw material data is based on information from our suppliers.

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This product does not contain any ingredients from genetically modified organisms (GMO) with mandatory labelling pursuant to EC Directives No. 1829/2003 and No. 1830/2003.

The product including its packaging complies with REG (EC) 178/2002 and its subsequent versions, the German Food and Feed Code ("LFGB") and its subsequent ordinances as well as the relevant principles of the German Food Code as amended from time to time.

The specific product details constitute a description of the product. Natural substances in particular can result in fluctuations in the composition and accordingly in the properties. Without acknowledging any legal claims, we endeavour to compensate for this effect with suitable measures in order to preserve the specific application features.

Note

To identical version numbers of an article, there could be multiple valid product specification with a different issuing date. Through constant updating for e.g. of certain recipe ingredients that change depending on the crop's harvest and result in minimal fluctuations in the nutritional value of the product.

(005)

Issued on: 06.10.2022**Valid since:** 06.10.2022**Printed on:** 06.10.2022

This product specification has been created by a centralized recipe management system and is therefore valid also if no signature appears.