



ZA LA GUIDE 1  
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VISA Sevarome

## PRODUCT DATA SHEET

### Product identification

Consistency **crunchy paste** **hydrosoluble**

Colour **pale brown**

Odour **bitter almond**

REFERENCE **PFS0003058**

Customer reference:

Testing procedure  
**the product , milk**

### Legal statute

or: real application

Denomination **CRUNCHY NOUGAT paste**

Customs Code **33021090**

Applications: suggested dose (g/kg)  
**ice-creams, sweet, fillings** **125**  
**all foodstuffs**

Ingredients Flavourings EC Regulation 1334/2008

Additives : 1333/2008 - 380/2012 - 231/2012 - 1129-2011 & 232-2012 (maximun use level)

- Flavouring agents : (possible equivalence)

**saccharose, glucose**  
**HAZELNUT , honey**  
**vegetable oil (sunflower oils)**  
**EGG white, flavour**

- Solvents - carriers :

- Restricted substances:

**no**

- Additives (\*) :

This product is not ionised and/or not composed of ionised ingredients

- Other declarations

**with GLUTEN**

**GMO** (Directives 2003/1829/1830/EC)

**no**

**Allergens** (regulation 1169/2011) :

**HAZELNUTS,EGGS, may contain other nuts traces**

- Safety declaration:

(\*) Notion of carry-over

(Directive 7/12/84 & Circular 23/08/85)

Additives are not declared (except (1)) in the finished product if: the additive contained in the finished product derived only from the original product had no used and if it influence on the finished product. It lies to the manufacturer of the food product to produce the proof. Declaration of solvents or carriers (restricted proportion of the quantity strictly necessary to the composition of the flavour) is not required on the final labelling of the food product which contains this flavour.

### Physico-chemical analyses

N.S. : No Significant

pH 20°C **5,78 à 125 g/l** +/- 0,30  
Density 20°C **1,15** +/- 0,010  
Refraction index 20 °C +/- 0,005  
Polarimetry index 20°C  
% vol.ethanol 20°C  
% dry matter **0,92**

### Microbiology

total Germs	<b>&lt;5000/g</b>	Staphylococcus	<b>0/1g</b>
Yeasts	<b>&lt;100/g</b>	ASR	
Moulds	<b>&lt;100/g</b>	Salmonella	<b>0/25g</b>
Coliforms	<b>&lt; 10 / 1g</b>		
Faecal coliforms	<b>0 / 1g</b>		

Heavy metals Flavourings are manufactured according to EC Regulation 1881/2006 concerning the purity of the flavourings, and according to EC Regulation 1334/2008

Other **granulometry : 1 to 4 mm**

°BRIX

Flash point (°C)

**> 100**

### Nutrition

Proteins	<b>4%</b>	Fibers	<b>2%</b>
Carbohydrates	<b>57%</b>	Sugar	<b>55%</b>
Fat	<b>31%</b>	Saturated fat	<b>3%</b>
Moisture content	<b>&lt; 3%</b>	Sodium	<b>63 mg/kg</b>
Other	<b>N.S.</b>		
Energy Kcal/100 g	<b>515</b>		

### Preserving

Storage Store away from light, humidity and oxygen in the original packaging

Shelf life **12** months (in original packaging unopened)  
**3** months after opening

Storage temperature **20°C**

Storage temperature **20°C**

Transport Road, sea, air

Transport temperature Ambient

Net weights : 100 ml, 100 g, 250 ml, 250 g, 500 ml, 500 g, 1 l, 1 kg, 1,250 kg 4 kg, 5 l, 5 kg, 6 kg, 10 l, 10 kg, 20 l, 20 kg, 22 kg, 25 l, 25 kg, 1 t

Pallet

Labelling Statement EC Regulation 1334-2008 - 1169/2011 & 95/45

**Saccharose, glucose, hazelnuts, honey, sunflower oil, egg, flavouring, allergens : hazelnuts, eggs, may contain other nuts traces**

### Responsibility clause

All information given is to the best of our knowledge at the date of supply. All obligatory or optional data according to current laws has been given.

Therefore, the supplier is not responsible for infringement due to the misuse of the above mentions product

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