

**Code:** 01011962 **CHOCOCREAM CARAMEL FLEUR DE SEL 5**  
**State:** Approved by RAQ on 11/09/2020

**Product description**

caramel flavoured cream with fluer de sel to be used after baking as filling for croissant, "fagottini" and brioches.

**Sales name**

spreadable cream. Semifinished product for pastry.

**Ingredients**

vegetable oils (sunflower, palm), sugar, SKIMMED MILK powder, WHOLE MILK powder, WHEY powder, LACTOSE, anhydrous MILK fat, caramelized sugar, emulsifier: SOYA lecithin, natural flavours, fleur de sel (0.1%), colour: paprika extract

The product may contain NUTS.

**Physical-chemical analysis**

total fat (1) \_\_\_\_\_ 39.5 % ± 1.5  
moisture (K.F.) \_\_\_\_\_ 1.2 % max.

(1) extraction by Soxhlet and petroleum ether after hydrolysis with hydrochloric acid.

**Microbiological standards**

aerobic plate count (1) \_\_\_\_\_ 5000 CFU/g max.  
yeasts (2) \_\_\_\_\_ 25 CFU/g max.  
molds (2) \_\_\_\_\_ 25 CFU/g max.  
coliforms (3) \_\_\_\_\_ none detected/g  
E.coli (4) \_\_\_\_\_ none detected/g  
salmonella (5) \_\_\_\_\_ none detected/25 g

- (1) ISO 4833:91  
(2) ISO 7954:87  
(3) ISO 4832:91  
(4) ISO 16649-2:01  
(5) ISO 6579:93

**Storage & shelf-life**

at least 15 months in original package in dry and cool place (20°C max.).  
Oiling out on the surface may occur if CHOCOCREAM CARAMEL is stored at warmer temperature; in this case it is necessary to carefully mix before using. A too cold storage for long time could reduce the spreadability of CHOCOCREAM CAAMEL; it can be restored by keeping the pails in a warm place for few hours.

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**Packaging**

5 kg (net) plastic pails.

**Directions to use**

ready to use product.

**Nutritional information**

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g  
(OBTAINED BY CALCULATION)

1. Energy \_\_\_\_\_ 578 kcal  
2408 kJ
2. Protein (N\*6.25) \_\_\_\_\_ 7.8 g
3. Carbohydrate \_\_\_\_\_ 47.8 g  
of which sugars \_\_\_\_\_ 47.8 g
4. Fat \_\_\_\_\_ 39.5 g  
of which saturated \_\_\_\_\_ 11 g
5. Food fibre \_\_\_\_\_ 0 g
6. Salt \_\_\_\_\_ 0.5 g

**Allergens**

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof \_\_\_\_\_  
Crustaceans and products thereof \_\_\_\_\_  
Eggs and products thereof \_\_\_\_\_  
Fish and products thereof \_\_\_\_\_  
Peanuts and products thereof \_\_\_\_\_  
Soybeans and products thereof: \_\_\_\_\_ X (soya lecithin)  
Milk and products thereof (including lactose) \_\_\_\_\_ X (skimmed milk powder, whole milk  
powder, whey powder, lactose, anhydrous milk fat )  
Nuts and products thereof \_\_\_\_\_ CC  
Celery and product thereof \_\_\_\_\_  
Mustard and products thereof \_\_\_\_\_  
Sesame seeds and products thereof \_\_\_\_\_  
Sulphur dioxide and sulphites at conc. of more  
than 10 mg/kg \_\_\_\_\_  
Lupin and products thereof \_\_\_\_\_  
Molluscs and products thereof \_\_\_\_\_

Key: X = present; (ingredient which contains it)  
CC = the presence due to cross contamination cannot be excluded.

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## Statements

### GMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

### HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

### Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

### Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

### Traceability

Product traceability is made according to Regulation (EC) 178/2002.