

	PRODUCT TECHNICAL SCHEDULE	Sheet:	STP-062
		Revision:	3
		Date:	01/02/2019
		Page:	1 di 2
		Filename:	STP-062 rev3 NOCCIOLATA DAIRY FREE
STP Title:		NOCCIOLATA DAIRY FREE	

PRODUCT: organic hazelnut spread with cocoa

INGREDIENTS

Cane sugar

Hazelnut paste 19.5%

Sunflower oil

cocoa powder 11%

Cocoa butter

Soy lecithin

Vanilla extract

All ingredients are organic

Does not consist of, nor contains, genetically modified organisms (GMOs) and are not produced from GMOs.

Hazelnuts and Soya are allergenic components; the product may contain traces of other nuts (almonds, walnuts, pistachio nuts)

Gluten free and palm oil free

ORGANOLEPTIC CHARACTERISTICS

Consistence: spreadable and creamy

Colour: characteristic of cocoa and hazelnut

Flavour: characteristic of cocoa, hazelnut

Taste: characteristic of cocoa, hazelnut

CHEMICAL, PHYSICAL AND RHEOLOGICAL CHARACTERISTICS

➤ Humidity	< 3%
➤ Granulometry	< 35 μ

In accordance to the Council Regulation (EC) n° 834/2007 for pesticide residues on organic production.

MICROBIOLOGICAL CHARACTERISTICS

Mould : <100 UFC/g

Yeast: <100 UFC/g

Enterobacteriaceae: <10 UFC/g

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		Page:	2 di 2
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Nutrition Facts	
about 8 servings per container	
Serving size 2 tbsp (34g)	
Amount per serving	
Calories	190
% Daily Value*	
Total Fat 11g	14%
Saturated Fat 2g	9%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 20g	7%
Dietary Fiber 2g	6%
Total Sugars 18g	
Includes 17g Added Sugars	35%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.7mg	4%
Potassium 220mg	6%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

EXPIRING TIME: 36 months from the date of production

LOT CODIFICATION: L. 3 = n° line of production
xxx = n° of day of the Julian calendar
yy = year
zz = n° of batch

CERTIFICATIONS:

ORGANIC CERTIFICATION	Release by Bioagricert S.r.l. code IT BIO 007 Reg. EC 834/2007 operator n° A99G)
KOSHER CERTIFICATION	Star-K-Kosher Certification – Baltimore (Usa)
VEGAN CERTIFICATION	Vegan Certification Europe Italia

WARNING: Keep in a dry warehouse at temperature between 15 °and 25°

**Rigoni di Asiago
Quality Manager
Marina Panozzo**