

## Cremin Rocher ice cream

## Product line: "Speciali Emozioni"

### Ingredient list

Skimmed **milk**, fresh whole **milk**, sugar, toasted **hazelnuts** (7,5%), dextrose, refined coconut oil, **milk proteins**, glucose syrup, powdered skimmed **milk**, fresh **cream**, cocoa and hazelnuts paste (1,5%) (sweetener maltitol\*, sunflower oil, **hazelnuts** 11%, pea protein, cocoa powder 8%, emulsifier **soy** lecithin, vanillin), emulsifiers: mono- and diglycerides of fatty acids and sucrose esters of fatty acids, stabilizers: sodium alginate, locust bean gum and guar gum.

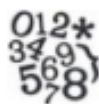


### Allergens

Manufactured in a facility that uses **eggs, peanuts, soy, nuts** (hazelnuts, walnuts, almonds, pistachios), and products thereof.



Genetically modified organisms absent  
(Reg EC 1829/2003 and 1830/2003)



### Product code

15125  
8023795151254



### Net weight

**3100 g**

Gross weight  
3345 g



### Servings

60 scoops (ca. 50 g each)



### Packaging

Primary pk: coupled PS container (**4750 ml**) with transparent lid, suitable for food contact

Secondary pk: corrugated cardboard box with 1 tub  
15 x 38 x 18h cm.



### Palletizing

tubs per europallet: 168  
12 layers x 14 box  
europallet measures  
80 x 120 x 165 cm



### Shelf life

**18 months** from production date.  
Once the original package is open, consume within **3 days**.



### Preparation

Extract the container from the box, put it in the exhibitor, keep at controlled temperature (-15°C), serve.



### Conservation

In freezer ( \*\*\* o \*\*\*\* ) at temperature below -18 °C. Once the original package is open, maintain temperature under -15 °C.



### Microbiologic characteristics

	Limits	
<i>Listeria monocytogenes</i>	absent	/25g
<i>Salmonella</i> spp.	absent	/25g
Coagulase pos. staphylococci	< 50	cfu/g
Enterobacteriaceae	< 1000	cfu/g
Total plate count	< 500.000	cfu/g

### Nutrition declaration



	Average values for 100 g	
Energy	kcal	235
Fat	g	10.9
of which saturates	g	5.8
Carbohydrate	g	23.7
of which sugars	g	21.5
Fibre	g	0.8
Protein	g	6.4
Salt	g	0.19