

**TECHNICAL  
DATA SHEET****TOPPING CRÈME CARAMEL "C&C"**

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**General Information - Traceability**

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Product:	Topping CRÈME CARAMEL "C&C"
Code:	13DG3282E
C. N. code (1):	2106 9059
Lot:	as written in label.
D. M. D. (2):	3 years from date of production.
Destination:	garnish to complete the taste of ice cream and make it a pleasant presentation in cup. Also enrich the cold dessert, spoon sweets, fruit salad.

**Physical and chemical characteristics**

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Aspect:	paste
Color:	brown
Smell:	characteristic
Taste:	characteristic

**Legislative and technical Information**

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Ingredients:	sugar, glucose syrup, water, thickeners (gum arabic, carrageenan), caramelized sugar, flavours, colours (curcumin).
Substances/products causing allergies (3):	no
GMO (4):	no – no statement required.
Kosher Certification:	no
Country of origin (5):	Italian Republic
Place of provenance (6):	n. a.
Recommend usage doses:	enough.
Instruction for use:	the <i>Topping CRÈME CARAMEL "C&amp;C"</i> is indicated as garnish for ice cream cups. Complete the flavour of ice cream and makes valuable the pleasant of the cup. Also it used in all uses where is expected to variegations.

**Nutrition Information** (average values for 100 g of product)

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Energy value:	1095 kJ – 260 kcal
Fat:	0 g
- of which saturates:	0 g
Carbohydrate:	66 g
- of which sugar:	56 g
Fibre:	0 g
Protein:	0 g
Salt:	0,018 g

**Additional Information**

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Storage conditions:	store in a closed container in a cool (15 – 20 °C), dry, clean and odour-free place, away from sunlight and heat sources.
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Issuing date: 6 February 2014  
Revision date: 6 September 2017

pag. 1 di 4  
vrs 2.3

Packaging (7): plastic containers to 1kg suitable for foodstuffs.  
Quality control: productive process is kept under constant control with HACCP system according to current legislation.

#### References

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1. According to Commission Implementing Regulation (EU) No 1001/2013 of 4 October 2013 amending Annex I to Council Regulation (EEC) No 2658/87 on the tariff and statistical nomenclature and on the Common Customs Tariff.
2. Date of Minimum Durability – According to Commission Regulation EU n. 1169, article 24, annex X.
3. According to Regulation (EC) No 1333/2008 of the European Parliament and of the Council, article 22, paragraph 1, letter j) and Regulation (EU) n. 1169/2011 of the European Parliament and of the Council, article 9, paragraph 1, letter c) and its amended. There are preventive measures to avoid *carry-over* and *cross-contamination*.
4. According to Regulation EC No 1829/2003 on genetically modified food and feed and Regulation EC no 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms. On the basis of our knowledge and guarantees given by our suppliers of raw materials.
5. According to Regulation (EC) n. 450/2008 of the European Parliament and of the Council, article 36.
6. According to Commission Regulation (EU) No 1006/2011, article 2, paragraph 2, letter g).
7. According to Regulation (EC) n. 1935/2004, Regulation (UE) n. 10/2011 and its amended on plastic materials and articles to come into contact with food and Regulation (EC) n. 2023/2006 and its amended on good manufacturing practice for materials and articles intended to come into contact with food

The information contained in this document are believed to be accurate at the date of issue and/or review and provided in good faith. The admissibility of the product in the corresponding foodstuff must be checked in a responsible user. Any patent rights on the use of the product must be verified by the user. We reserve the right, if necessary, to modify these information.

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Issuing date: 6 February 2014  
Revision date: 6 September 2017

pag. 2 di 4  
vrs 2.3

## TABLE “Substances or Products causing allergies or Intolerances”

### Topping CRÈME CAMEL

Substances/products causing allergies or intolerances LIST	Presence in the warehouse and production lines		Presence in the finished product*		
	YES	NO	YES	NO**	Ingredients
Cereals containing gluten and products thereof (1).		X		X	
Crustaceans and products thereof.		X		X	
Eggs and products thereof.	X			X	
Fish and products thereof (2).		X		X	
Peanuts and products thereof.	X			X	
Soybeans and products thereof (3).	X			X	
Milk and products thereof (including lactose) (4).	X			X	
Nuts and products thereof (5).	X			X	
Celery and products thereof.	X			X	
Mustard and products thereof.		X		X	
Sesame seeds and products thereof.	X			X	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub> .	X			X	
Lupin and products thereof.		X		X	
Molluscs and products thereof.		X		X	

(1) i.e. wheat (such as spelt and Khorasan wheat), rye, barley, oats or their hybridised strains, except:

- a. wheat-based glucose syrups including dextrose;
- b. wheat-based maltodextrins;
- c. glucose syrups based on barley;
- d. cereals used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages.

(2) except:

- a. fish gelatine used as carrier for vitamin or carotenoid preparations;
- b. fish gelatine or Isinglass used as fining agent in beer and wine.

(3) except:

- a. fully refined soybean oil and fat;
- b. natural mixed tocopherols (E 306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources;
- c. vegetable oils derived phytosterols and phytosterol esters from soybean sources;
- d. plant stanol ester produced from vegetable oil sterols from soybean sources.

(4) except:

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Issuing date: 6 February 2014  
Revision date: 6 September 2017

pag. 3 di 4  
vrs 2.3

- a. whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;  
b. lactitol;
- (5) i.e. almonds (*Amygdalus communis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis (Wangenh.) K. Koch*), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof, except:
- a. nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.
- \* get from the formulation of the products on the basis of our knowledge and declarations of our suppliers. For "Food Allergens", currently there aren't chemical-biological analytical methods recognized by this directive.
- \*\* there are "preventive measures" to avoid *carry-over* and *cross-contamination*.

**Substances or products causing allergies or intolerances in the factory**

<b>Substances or products causing allergies or intolerances List</b>	<b>Type of Ingredients</b>	<b>Type of Presence</b>
Cereals containing gluten and products thereof.	<i>none</i>	<i>absent</i>
Crustaceans and products thereof.	<i>none</i>	<i>absent</i>
Eggs and products thereof.	chicken eggs, chicken egg yolk, chicken egg white.	all year
Fish and products thereof.	<i>none</i>	<i>absent</i>
Peanuts and products thereof.	crunchy chopped peanuts.	all year
Soybeans and products thereof.	soy lecithin.	all year
Milk and products thereof (including lactose).	skimmed milk powder, skim milk powder, whole milk powder, milk proteins.	all year
Nuts and products thereof.	hazelnut paste, pistachio paste, almonds paste, fruit walnuts and walnut paste, bitter almond essential oil.	all year
Celery and products thereof.	celery essential oil.	all year
Mustard and products thereof.	<i>none</i>	<i>absent</i>
Sesame seeds and products thereof.	sesame seeds, sesame.	all year
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub> .	caustic sulphite caramel (E 150b), sulphite ammonia caramel (E 150d), marsala wine.	all year
Lupin and products thereof.	<i>none</i>	<i>absent</i>
Molluscs and products thereof.	<i>none</i>	<i>absent</i>

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Issuing date: 6 February 2014  
Revision date: 6 September 2017

pag. 4 di 4  
vrs 2.3