



Decorella Hazelnoot		
Article code	14040 tm 14042	
Date	10-9-2012	
Version	11-4-2014	
Contact	Judy van Haaster	

Description	
Decorella Hazelnoot	Sweet and crispy decoration mix

Ingredient	%	Origin
sugar	67,9%	NL
wheat flour	13,6%	EU
veg. oil and fat	6,0%	CO, Fr
rice	5,4%	IT
hazelnut	5,4%	TR
caramel sugar	1,7%	EU

Nutritional values (average , calculated)	Per 100 g
Energy kJ	1928 kJ
kcal	457 kcal
Protein	2,6g
Carbohydrates	87,9g
of which sugars	72,1g
Fat	10,4g
of which saturated	3,8g
mono-unsaturated	4g
Poly-unsaturated	2g
Fibre	0,9g
Sodium	0,01g
Salt	0,0g


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Microbiology	Maximum
Total plate count	100000/g
Enterobacteriaceae	1000/g
Yeast	1000/g
Moulds	1000/g
S. Aureaus	1000/g
Salmonella	Absent in 25 g

Metal detection	
Ferro	2,2 mm
Non ferro	3 mm
RVS	3 mm

No metal detection on 300 kg containers possible

Packaging	Weight (kg)
PE bag, container, bulk	
Shelf life	6 months after production date
Storage conditions	Dry, dark and below 20° C

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Allergens EU			
+	wheat	+	hazelnuts
-	rye	-	walnuts
-	barley	-	cashews
-	oats	-	pecan nut
-	spelt	-	Brazil nut
-	kamut	-	pistachio nuts
+	gluten	-	macadamia and Queensland nuts
-	crustaceans(lobsters)	+	nuts
-	eggs	-	celery
-	fish	-	mustard
-	peanuts	-	sesame seeds
-	soybeans	-	sulfur dioxid and sulphites
-	milk(including lactose)	-	lupin
-	almonds	-	molluscs

May contain traces of: gluten, peanuts, soy, nuts