



THE PRODUCT SPECIFICATION: LIQUID MILK HAZELUT SAUCES

Material number: -

Issue date: 24.07.2025

Specification for the sample: 212/29/07/25

The final specification may be changed.

Legal name: Desert Sauce Milk Hazelnut

Product description: For direct consumption, topping for ice cream.

Ingredients

Sugar, rapeseed oil, non-hydrogenated vegetable fat (palm), hazelnut paste (11,2%), fat-reduced cocoa powder (6%), skimmed milk powder, emulsifier (lecithins [soy]), flavoring.

Organoleptic requirements:

Colour: Brown
Taste and smell: Nutty
Consistence: Thick liquid

Microbiological requirements:

Coliform bacteria < 10 cfu/ g
Moulds < 100 cfu/ g
Yeasts < 100 cfu/ g

Packaging:

Package: pail
Net weight: 6kg

Shelf-life:

12 months since production date

Storage and transport:

In a dry place at a temperature of 2 °C to 25 °C. Oil separation and delamination is a natural process. Protect against direct sunlight.

Transport: According to UE Regulation 852/ 2004

GMO Declaration:

We hereby declare that the above named product is not produced from a genetically modified organism ("GMO") and all possible efforts have been made to avoid such contamination.

This Statement was prepared on the basis of GMO declaration received from raw materials suppliers.

Accordingly, product should be identified as free from genetic modification in accordance with Regulation of the European Parliament and of the Council nr 1829/2003 and 1830/2003.

Irradiation:

To the best of our knowledge and based on statements of our suppliers, the product does not contain ingredients that are ionized or irradiated (acc. Directives 1999/2/EC & 1999/3/EC).

Regulatory requirements for food safety

* Regulation of the European Parliament and of the Council of the European Union nr 178/2002 from 28.01.2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety

* Regulation of the European Parliament and of the Council of the European Union nr 852/2004 from 29.04.2004 on the hygiene of foodstuffs

* Act on food and nutrition safety of 25 August 2006

* Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs

* Commission Regulation (EC) no 2023/915 from 25th April 2023 on maximum levels for certain contaminants in food and repealing Regulation (EC) no 1881/2006

* Regulation (EC) 1935/2004 of the European Parliament and of the Council of 27.10.2004 on materials and articles intended to come into contact with food

* Commission Regulation (EC) No 10/2011 of 14.01.2011 relating to plastic materials and articles intended to come into contact with foodstuff

Nutrition declaration per 100g	
Energy	2399 kJ/ 571 kcal
Fat	39 g
of which saturates	8,6 g
Carbohydrate	50 g
of which sugars	48 g
Protein	4,8 g
Salt	0,08 g

Allergens:

Product contains	Allergic ingredients	Product may contain
-	Cereals containing gluten and products thereof	-
-	Crustaceans and products thereof	-
-	Eggs and products thereof	-
-	Fishes and products thereof	-
-	Peanuts and products thereof	X
X	Soy and products thereof	-
X	Milk and products thereof	-
X	Nuts and products thereof	-
-	Celery and products thereof	-
-	Mustard and products thereof	-
-	Sesame seeds and products thereof	-
-	Sulphur dioxide and sulphites at concentrations of more than 10 mg/ kg or 10 mg/ litre expressed as SO2	-
-	Lupin and products thereof	-
-	Molluscs and products thereof	-

The information contained in this document is based on our current knowledge and experience. Before use, the manufacturer should test the suitability and use of the product in the planned application and is obliged to comply with applicable law.