
	PRODUCT SPECIFICATION	SP301OK-24-05
		Edition: 13 25.08.2017.

PRODUCT NAME		Ljeskopez – bake stable hazelnut fill						
PRODUCER		Glazir d.o.o., Posavska ulica 59, Oborovo, Croatia						
INGREDIENTS		Sugar, vegetable fat: combination of palm fat and sunflower and rapeseed oil, roasted hazelnut 12 %, cocoa powder with reduced fat 6,5 %, modified corn starch, skimmed milk powder, whhey powder, emulsifier soya lecithin, fully hydrogenated palm fat, flavour, vanilin crystal. May contain traces of other nuts.						
SENSORY PROPERTIES		Product with hazelnut flavour, very fine structure and appropriate viscosity for filling cake and pastry before baking.						
CHEMICAL AND PHYSICAL DATA		Particle size / μm			18 - 22			
MICROBIOLOGICAL PROPERTIES		Aerobic mesophilic bacteria			320 cfu/g			
		Salmonella spp.			Not isolated			
		Enterobacteriaceae			< 10 cfu/g			
		Yeasts and molds			60 cfu/g			
Milk fat		0,1 %						
Milk protein		1,7 %						
Nutritional values per 100 g	Energy value		Fats	Of which saturated fats	Carbohydrates	Of which sugars	Proteins	Salt
	2297,3 kJ	550,6 kcal	34,2 g	11,0 g	56,6 g	51,9 g	4,1 g	0,2 mg
Trans fatty acids		< 1,2 g/100 g total fat content						
PRODUCT CODE		459			797			
PACKAGING		13 kg polyethylene pail			25 kg polyethylene pail			
PALLETIZING		55 pails on pallet			24 pails on pallet			
STORAGE		Store at dry place up to 25 °C at original packaging. After opening keep at dry place from +4 up to +8°C and used within 15 days.						
SHELF LIFE		Best if used within 12 months of manufacture date.						
GMO STATEMENT		This product does not contain or consist of GMOs and is not produced from or contain ingredients produced from GMOs. This non-GMO statement is based on information from raw material suppliers.						

The product is intended for human consumption and is not harmful for environment. It is produced according to Croatian food regulations.

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DECLARATION- ALLERGENS CONTENT

Responsible person (name and function): Lana Bačić, R&D and Quality Control Manager
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Allergenic ingredients according to Directive 2003/89/EC with amending acts: Directive 2005/26/EC, 2005/63/EC and 2007/68	Present in the supplied product as ingredient		Present in product due to compound ingredients, additives, carry-over, etc.		* Contain traces due to cross-contamination (A: production in the same place, B: production with same equipment, C: production with the same people, D: with air transfer,...)		Remarks: * Write your protective measures to avoid cross-contamination, if you do not declare any allergens (cleaning, internal organization, fist piece elimination, delay of production start,...)
	YES	NO	YES	NO	YES	NO	
Cereals containing gluten and product thereof		X		X		X	
Crustaceans and products thereof		X		X		X	
Eggs and products thereof		X		X		X	
Fish and products thereof		X		X		X	
Peanuts and products thereof		X		X		X	
Soybean and products thereof	X			X		X	
Milk and products thereof (including lactose)	X			X		X	
Nuts and products thereof	X			X	X		
Celery and products thereof		X		X		X	
Sesame seed and derivatives		X		X		X	
Mustard and products thereof		X		X		X	
Sulphur dioxide and sulphites at concentrations more than 10 mg/kg or 10 mg/l expressed as SO ₂		X		X		X	
Lupine		X		X		X	
Molluscs		X		X		X	

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