

Technical data sheet

Aromitalia

DAL 1942, INGREDIENTI DI QUALITÀ

Code: 6505 **Trade name:** CREMA AL PISTACCHIO (PISTACHIO)

Description: Cream with: PISTACHIO (10%).

Sensorial qualities: Appearance: paste; colour: green.

Ingredients: Sugar, non-hydrogenated oils (coconut, palm, safflower), PISTACHIO (10%), dehydrated skimmed MILK, dehydrated WHEY, LACTOSE, dehydrated glucose, emulsifiers: SOYA lecithin; colorant: chlorophyll (E141); flavour, salt.

Recommended dosage and process: To taste.

Allergens: Nuts (pistachio), milk and its derivatives, soya.

Reg.UE n.1169/2011

May contain: EGG, cereal containing GLUTEN, NUTS.

GMO: The product does not contain or consist of GMO. Its use as a component or a food ingredient intended for processing is not subject to the labeling requirements defined by EC Reg. nr. 1829/2003, 1830/2003 and dir.2001/18/CE.

Warning: Concentrated product for professional use. Store in a cool place in a tightly sealed container away from sources of light and heat. For products with a paste consistency, we recommend mixing the product thoroughly with a dry spatula before use.

Microbiological analysis:	Aerobic microorganisms:	<10.000 CFU/g	Listeria monocytogenes:	absent / 25 g
	Coliform bacteria:	<100 CFU/g	Staphylococcus aureus:	<10 CFU/g
	Escherichia coli:	<10 CFU/g	Moulds:	<100 CFU/g
	Salmonella spp.:	absent / 25 g	Yeasts:	<100 CFU/g

Nutritional information per 100g:	Energy:	Total fats:	29,8 g	Total carbohydrates:	58,9 g
	2217 kJ	of which saturated fats:	5,9 g	of which sugars:	56,7 g
	530 kcal	of which trans fats:	0,03 g		
		Total proteins:	6,8 g	Salt:	540 mg

Physico-chemical characteristics:

pH: N/A

Chemical-physical values: (for balancing purposes only)	Sweetening power: (% sucrose equivalent)	N/A	Anti-freezing power: (% sucrose equivalent)	N/A
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Warehouse and storage instructions - Warnings: Concentrated product for professional use. Store in a cool place in a tightly sealed container away from sources of light and heat. Sudden temperature changes may affect the physical condition of the product and modify its consistency and appearance. We recommend mixing the product thoroughly with a dry spatula before use and heating it in a bain-marie when necessary.

Expiry date: 18 months in the original sealed packaging away from excessive heat sources.

Packaging: 2 X 4 kg

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The data provided is based on our current knowledge. All the information included in this technical datasheet must be considered without guarantee since the conditions of product use are beyond our control. The use of our products is permitted in most countries. However, customers are responsible for ensuring that the product complies with the food legislation in force in their own country. G.E.I. S.p.A. reserves the right to make any changes to the product without notice. This replaces and cancels any previously issued version.

Print date: 05/03/2026

Validity start date: 12/01/2023