



CONTROLLED  
OPERATOR N. 39803  
CONTROL BODY  
AUTHORIZED BY  
MiPAAF: IT-BIO-004 EU  
AGRICULTURE  
UE/nonEU



CERTIFIED BY A  
CONTROL BODY  
AUTHORIZED BY  
MiPAAF

## PRODUCT SPECIFICATION

# BIO HAZELNUT PASTE

- **Product code:** PM190 – PM1/PF1 – PM5/PF5
- **Net product weight:** 190g – 1kg – 5kg
- **Package features:** vacuum glass jar; plastic tub or metal – *with application of the corresponding labels*

### Product quality – Ingredients

RAW MATERIAL	PERCENTAGE	ORIGIN
HAZELNUT*	100%	ITALY

\*"Piedmont Hazelnut"- roasted Variety "TONDA GENTILE TRILOBATA"

\*Organic

### Nutritional values – average values per 100g

Energy	2982 kJ / 722 kcal
Fats	68g
- of which saturated fatty acids	10g
Carbohydrates	11g
- of which sugar	4,10g
Protein	14,5g
Salt	0,20g

The hazelnuts of ALTALANGA AZIENDA AGRICOLA farm are coming from Italy, Piedmont, Langhe area.

They are called "PIEDMONT HAZELNUTS".

It should be remarked that the "LANGHE" designation has recently been granted for the Langhe territory of production. We will declare this designation on our labels starting with 2020 harvest

### ALTALANGA AZIENDA AGRICOLA

Sede Legale: Strada Belbo 7, 12050 CERRETTO LANGHE (CN)

Sede Operativa: Corso Italia 5, 12051 ALBA(CN)

Tel.0173 26 22 21 P.IVA e Cod. Fisc. 03474400045

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### Characteristics of the finished product





- The product has two degrees of roasting: **MEDIUM** and **STRONG**, this characteristic *does not modify or alter* in any way the ingredients but only gives a more or less intense aroma depending on the gradation.
- The surfacing of oil *is not a sign of degradation* but is due to the hazelnut as sole ingredient, rich of natural oil; stir vigorously to amalgamate and make the paste creamy
- The product is free of genetically modified organisms
- GLUTEN-FREE

### General information

- Shelf life 18 months
- Store in a cool and dry place at the recommended temperature of 18-20°C with humidity not exceeding 55%



# ALLERGENS

PASTA DI NOCCIOLA <b>BIO</b>	 <b>CONTAINS</b>	 <b>FREE</b>	 <b>FREE</b>	 <b>GLUTEN FREE</b>
<b>ORGANIC HAZELNUT PASTE</b>				
<b>BIO PÂTE DE NOISETTE</b>				
<b>HASELNÜSSE BIOLOGISCH MITTELRÖSTEN</b>				

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