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### **SEMI-PREPARED PASTE FLAVOURED PISTACHIO (GRANULATED)**

#### **TECNICAL SHEET**

Last Revision: February, 2015

DESCRIPTION	Green smooth cream obtained from refinement of ingredients, with pistachio granules. Flavour and odour of pistachio.
INGREDIENTS	<b>cashews</b> ( <i>Anacardium occidentale</i> ), <b>hazelnuts</b> ( <i>Corylus avellana</i> ), <b>peanuts</b> , sunflower oil, sugar, <b>butter</b> (contain <b>milk</b> ), <b>pistachios</b> ( <i>Pistacia vera</i> ) (4%), palm oil, colouring: Copper complexes of chlorophyll (E141), flavourings. May contain traces of <b>almonds</b> ( <i>Amygdalus communis L.</i> ).
SHELF-LIFE AND STORAGE	2 years in original condition; keep in a cool, dry place away from direct sunlight.
DENOMINATION	semi-finished paste for Italian ice cream and pastry making. It is exclusively for industries and workrooms, where sale for direct consumption is forbidden.
PACKAGING	4 kg net tin; box containing 2 tin.
QUANTITIES FOR USE	60–80 g of product per litre milk mixture
NOTE	The superficial oil is due to the fact that the cream is natural, without add of emulsifiers. Mix well before use, avoid using wet utensils to take out the product

N.B.: This technical card cancels all previous technical cards.