



Unit 6 / 9-11 South St
Rydalmere, NSW, 2116
Ph +61 2 8845 0100



HACCP & SQF Accredited

Product Specification Sheet

Nuts about Hazelnut - 750 ml

Product Code:	G02004-6U
---------------	-----------

NUTRITION INFORMATION

Serving per package: 6

Serving size: 90 g

	Average Quantity per Serving	Average Quantity per 100g
ENERGY	716 kJ (171 Cal)	795 kJ (190 Cal)
PROTEIN	4.1 g	4.6 g
FAT, TOTAL	7.4 g	8.2 g
- SATURATED	3.3 g	3.6 g
CARBOHYDRATE	22.6 g	25.1 g
- SUGARS	21.0 g	23.3 g
SODIUM	41 mg	46 mg

Ingredients: Fresh Milk, Sugar, Hazelnuts (7%), Milk Solids, Dextrose, Coconut Oil, Invert Sugar Syrup, Maltodextrin, Emulsifiers(471, 473), Vegetable Gums (Carob Bean, Guar).

Contains Milk, Hazelnut

May Contain: Gluten, Wheat, Egg, Soy, Peanut, Tree Nuts, Sulphites

Product Description	Ready to Eat Gelato
Country of Origin	Made in Australia
Product Packaging	750ml tub
Shelf Life	12 months from date of production
Date marking	Best Before: DD/MM/YYYY
Storage conditions	Store below -18C
Transport conditions	Transport below -18C Avoid product melting. Melted product will develop ice crystals and lose aeration when refrozen which negatively impacts product texture and quality.
Halal Certified	Yes
Dietary choice (ovo-, lacto-, ovo lacto-, vegan suitable)	Ovo lacto- suitable
Organoleptic Properties	Brown colour gelato with hazelnut flavour
Chemical Limits	The products are not judged on chemical factors such as brix, ph, salt, moisture, % fat or
Microbiological limits	L. monocytogenes / Not detected in 25g Salmonella / Not detected in 25g E. coli < 3cfu/g

Disclaimer of warranties:

Product Specifications are based on published ingredient material specifications and on supplier information sheets. All care has been taken in ensuring its accuracy but our responsibility is limited to the purchase price of our products. We disclaim all liability for any damages and / or injury with respect to our products. We reserve the right to amend this Product Specification Sheet as needed and without notice.

Doc No	Form 19d
Revision No	10
Revision Date	09.05.2025
Completed by:	Ayu Lestari
Reviewed by:	Anna Temellini