



Brand: DAL COLLE	Name: BONN APRICOT ALBISOLE	Weight: 210g
Product category: NATURAL LEAVENING BAKERY PRODUCT FILLED WITH APRICOT, WITH SUGAR GRAINS AND GLAZE		
Item code: 56120563	Date: 07.01.20	Revision date.: Rev.: 00
EAN: 8004970145794	Issuing function: QUALITY ASSURANCE	Pag. 1 di 2

Ingredients: wheat flour, Albisole apricot filling 19% (glucose-fructose syrup, Albisole apricot puree 35%, sugar, gelling agent: pectin, acidity regulator: citric acid, preservative: potassium sorbate, natural flavourings), vegetable margarine (palm fat and sunflower oil, water, emulsifiers: **soya** lecithin – mono- and diglycerides of fatty acids, salt, acidity regulator: citric acid), sugar, barn **eggs** 9.9%, icing 7% (sugar, **egg** white, **soybean** and rapeseed oil in varying proportions, pre-cooked durum **wheat** flour, pre-cooked rice flour, water, natural flavourings), water, sugar grains 3.5%, emulsifiers: mono- and diglycerides of fatty acids, natural yeast 1.3% (contains **wheat**), glucose syrup, salt, whole **soya** flour, butter (**milk**), skimmed **milk** powder, natural flavourings. May contain **peanuts, tree nuts, mustard** and **sesame** seeds.

NUTRITION DECLARATION

Nutrition declaration per 100 grams of finished product

Energy:	kJ: 1900	kcal: 453	
Fats:	21 ± 20% g	Carbohydrates: 60 ± 8 g	Protein: 5,72 ± 2 g
Such saturated:	8,1 ± 20% g	Such sugar 35 ± 20% g	
		Fibers: 0,9 ± 2 g	
Salt:	0,59 ± 0,375 g		

Nutrition declaration per portion (42 g) of finished product

Energy:	kJ: 798	kcal: 190	
Fats:	8,7 g	Carbohydrates: 25,4 g	Protein: 2,4 g
Such saturated:	3,4 g	Such sugar 14,7 g	
		Fibers: 0,4 g	
Salt:	0,25 g		

Reference intake of an average adult (8400kJ/2000kcal) per 100 g

Energy:	kJ: 23 %	kcal: 23 %	
Fats:	30 %	Carbohydrates 24 %	Protein: 11 %
Such saturated:	40 %	Such sugar 39 %	
Salt:	10 %		

Reference intake for an average adult (8400kJ/2000kcal) per portion (42 g)

Energy:	kJ: 10 %	kcal: 10 %	
Fats:	12 %	Carbohydrates: 10 %	Protein: 5 %
Such saturated:	17 %	Such sugar: 16 %	
Salt:	4 %		



CHEMICAL-PHYSICAL-MICROBIOLOGICAL CHARACTERISTICS

Chemical and physical characteristics at packaging:		<u>Microbiological characteristics at packaging:</u>	
Humidity:	18.0 ± 2.0	Total bacterial load:	max. 5000 ufc/g
pH:	5.5 ± 1.0	Moulds and yeasts	Max. 1000 ufc/g
Water activity:	0.75- 0.90 %	Enterobacteria:	<100 ufc/g
		E.Coli:	absent
		Salmonella spp:	absent in 25 g
		L.Monocytogenes:	absent in 25 g
		S.Aureus:	<10 ufc/g

Shelf-life: 8 months

Storage: store in a cold, dry place

LOGISTIC SHEET

Primary/secondary packaging:

Pieces per package:	5
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Tertiary packaging:

Units per case:	12
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CARTON dimensions (mm)	
Length:	600
Height:	205
Depth:	400

Cartons per layer:	4
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Layers per pallet:	10
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Cartons per pallet:	40
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The company operates in compliance with the provisions of (EC) Regulations 852/2004 - 853/2004 - 2073/2005 - 193/2007 on food hygiene, through the application of the Internal Self-control Manual, based on the principles of the HACCP method, available for viewing at our Quality Assurance Department.

This document cancels and replaces the previous ones