



Brand: DAL COLLE	Name: BONN RED FRUITS WHOLE WHEAT	Weight: 210g
Product category: NATURAL LEAVENING BAKERY PRODUCT FILLED WITH RED FRUITS, WITH SUGAR GRAINS AND GLAZE		
Item code: 56120583	Date: 07.01.20	Revision date.: Rev.: 00
EAN: 8004970145831	Issuing function: <b>QUALITY ASSURANCE</b>	Pag. 1 di 2

**Ingredients:** red fruits jam 19% (sugar, redcurrants 18%, strawberries 12%, blackberries 5%, glucose-fructose syrup, gelling agents: pectins, acidifier: citric acid, preservatives: 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), **wheat** flour 13.8%, sugar, whole-grain **wheat** flour 10.2%, barn **eggs** 9.9%, whole icing 7 (brown sugar, **egg** white, **soybean** and rapeseed oil in varying proportions, pre-cooked durum **wheat** flour, 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 0.2%, skimmed **milk** powder, butter (**milk**), natural flavourings. May contain **peanuts**, **tree nuts**, **mustard** and **sesame** seeds.

### NUTRITION DECLARATION

#### Nutrition declaration per 100 grams of finished product

Energy:	kJ: 1831	kcal: 437	
Fats:	21 ± 20% g	Carbohydrates: 56 ± 8 g	Protein: 6,0 ± 2 g
Such saturated:	8,1 ± 20% g	Such sugar 33 ± 20% g	
		Fibers: 1,9 ± 2 g	
Salt:	0,57 ± 0,375 g		

#### Nutrition declaration per portion (42 g) of finished product

Energy:	kJ: 769	kcal: 183	
Fats:	8,6 g	Carbohydrates: 23,5 g	Protein: 2,5 g
Such saturated:	3,4 g	Such sugar 14,1 g	
		Fibers: 0,8 g	
Salt:	0,24 g		

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

Energy:	kJ: 22 %	kcal: 22 %	
Fats:	29 %	Carbohydrates 22 %	Protein: 12 %
Such saturated:	41 %	Such sugar 37 %	
Salt:	10 %		

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

Energy:	kJ: 9 %	kcal: 9 %	
Fats:	12 %	Carbohydrates: 9 %	Protein: 5 %
Such saturated:	17 %	Such sugar: 16 %	
Salt:	4 %		



## CHEMICAL-PHYSICAL-MICROBIOLOGICAL CHARACTERISTICS

<b>Chemical and physical characteristics at packaging:</b>		<b><u>Microbiological characteristics at packaging:</u></b>	
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:**

<b>Pieces per package:</b>	5
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**Tertiary packaging:**

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

<b>Cartons per layer:</b>	4
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<b>Layers per pallet:</b>	10
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<b>Cartons per pallet:</b>	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*