



Brand: DAL COLLE	Name: BONN CLASSIC	Weight: 190g
Product category: NATURAL LEAVENING BAKERY PRODUCT WITH GLAZE		
Item code: 56110534	Date: 03.01.20	Revision date.: Rev.: 00
EAN: 8004970145756	Issuing function: QUALITY ASSURANCE	Pag. 1 di 2

Ingredients: wheat flour 28.8%, vegetable margarine (palm fat and sunflower oil, water, emulsifiers: mono- and diglycerides of fatty acids, salt, acidity regulator: citric acid, natural flavourings), sugar, barn eggs 11.9%, icing 10.5% [sugar, egg white, vegetable oils (soybean and rapeseed) in varying proportions, pre-cooked durum wheat flour, pre-cooked rice flour, natural flavourings], water, sugar grains 5%, emulsifiers: mono- and diglycerides of fatty acids, natural yeast 1.5% (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: 1985	kcal: 474		
Fats:	24 ± 20% g	Carbohydrates:	56 ± 8 g	Protein: 6,6 ± 2 g
Such saturated:	9,5 ± 20% g	Such sugar	29 ± 20% g	
		Fibers:	0,9 ± 2 g	
Salt:	0,66 ± 0,375 g			

Nutrition declaration per portion (38 g) of finished product

Energy:	kJ: 754	kcal: 180		
Fats:	9,3 g	Carbohydrates:	21,4 g	Protein: 2,5 g
Such saturated:	3,6 g	Such sugar	11,1 g	
		Fibers:	0,4 g	
Salt:	0,25 g			

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

Energy:	kJ: 24 %	kcal: 24 %		
Fats:	35 %	Carbohydrates	22 %	Protein: 13 %
Suh saturated:	47 %	Such sugar	32 %	
Salt:	11 %			

Reference intake for an average adult (8400kJ/2000kcal) per portion (38 g)

Energy:	kJ: 9 %	kcal: 9 %		
Fats:	13 %	Carbohydrates:	8 %	Protein: 5 %
Such saturated:	18 %	Such sugar:	12 %	
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:	0.90 % max	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
----------------------------	---

Tertiary packaging:

Units per case:	12
------------------------	----

CARTON dimensions (mm)	
Length:	600
Height:	205
Depth:	400

Cartons per layer:	4
---------------------------	---

Layers per pallet:	10
---------------------------	----

Cartons per pallet:	40
----------------------------	----

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