



Brand: Dal Colle	Name: CROISSANT CUOR DI LUNA	Weight: 250 g
Product category: NATURALLY LEAVENED BAKED CAKE PRODUCT FILLED WITH MILK CHOCOLATE CREAM AND COVERED WITH SUGAR MOONS		
Code: 56130599	Date: 10.02.20	Revision date.: Rev.: 00
EAN: 8004970146210	Issuing function: QUALITY ASSURANCE	Pag. 1 of 2

Ingredients: **Wheat** flour, 30% **milk** chocolate cream [Glucose syrup, Water, Sugar, 10% **milk** chocolate (40% low-fat cocoa, Cocoa butter, 20% skimmed **milk** powder 5%, Sugar), Dextrose, Skimmed **milk** powder, Palm oil, Thickeners: pectins, Preservatives: potassium sorbate, Salt, Natural flavors], Vegetable margarine (palm fat and sunflower oil, water, emulsifiers: mono and diglycerides of fatty acids, salt, acidity regulator: acid citric), free-range **eggs** 6.5%, sugar, water, glucose syrup, sugar lunettes 4% (sugar 85%, water, potato starch, palm oil, rice flour, flavor: vanillin), Emulsifiers: mono and diglycerides of fatty acids, skimmed cocoa powder 1.6%, natural yeast 1.5% (contains **wheat**), butter (**milk**), salt, browning (water, vegetable proteins, sunflower oil, dextrose, Maltodextrin, starch), Skimmed **milk** powder, Natural flavors.

It may contain **peanuts, tree nuts, soy, mustard** and **sesame** seeds.

NUTRITIONAL DECLARATION

Nutritional Information (average values for 100 g) of finish product:

Energy:	kJ: 1746	kcal: 417		
Fat:	21 ± 20% g	Carbohydrates:	50 ± 8 g	Proteins: 6,5 ± 2 g
of saturated:	8,7 ± 20% g	of sugar:	24 ± 20% g	
		Fibers:	1,9 ± 2 g	
Salt:	0,58 ± 0,375 g			
Salt:	5%			



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CHEMICAL-PHYSICAL - MICROBIOLOGICAL CHARACTERS

Chemical-physical characters at packaging moment:		Microbiological characters at packaging moment:	
Humidity:	19.0 ± 3.0	Total bacterial charge:	max. 5000 cfu/g
pH:	5.5 ± 1.0	Moulds and ferments:	Max. 1000 cfu/g
Water activity:	0.75- 0.95 %	Enterobacteria:	<100 cfu/g
		E.Coli:	absent
		Salmonella spp:	absent in 25 g
		L.Monocytogenes:	absent in 25 g
		S.Aureus:	<10 cfu/g

Shelf-life: 8 months.

Storage: Store in a cold, dry place

*The company operates in compliance with the provisions of Reg. (EC) 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 HACCP method, available for possible viewing at our. Quality Assurance Service.
This one cancels and replaces the previous one*