



Brand: DAL COLLE	Name: BONN PISTACHIO	Weight: 210g
Product category: NATURAL LEAVENING BAKERY PRODUCT FILLED WITH PISTACHIO CREAM, WITH SUGAR GRAINS AND GLAZE		
Item code: 56120579	Date: 07.01.20	Revision date.: Rev.: 00
EAN: 8004970145817	Issuing function: QUALITY ASSURANCE	Pag. 1 di 2

Ingredients: wheat flour, pistachio cream 19% (sugar, glucose syrup, water, sunflower oil, pistachio paste 5%, skimmed milk powder, natural flavourings, gelling agent: pectin, salt, preservative: potassium sorbate, carrot, pumpkin and spirulina concentrate), 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% (egg white, sugar, soybean and rapeseed oil in varying proportions, pre-cooked rice flour, low-fat cocoa powder, pre-cooked durum wheat 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: 1886	kcal: 450	
Fats:	23 ± 20% g	Carbohydrates: 55 ± 8 g	Protein: 6,2 ± 2 g
Such saturated:	9,1 ± 20% g	Such sugar 31 ± 20% g	
		Fibers: 0,8 ± 2 g	
Salt:	0,63 ± 0,375 g		

Nutrition declaration per portion (42 g) of finished product

Energy:	kJ: 792	kcal: 189	
Fats:	9,6 g	Carbohydrates: 22,9 g	Protein: 2,6 g
Such saturated:	3,8 g	Such sugar 13,1 g	
		Fibers: 0,3 g	
Salt:	0,27 g		

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

Energy:	kJ: 23 %	kcal: 23 %	
Fats:	33 %	Carbohydrates 21 %	Protein: 12 %
Suh saturated:	46 %	Such sugar 35 %	
Salt:	11 %		

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

Energy:	kJ: 9 %	kcal: 9 %	
Fats:	14 %	Carbohydrates: 9 %	Protein: 5 %
Such saturated:	19 %	Such sugar: 15 %	
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