

Brand: <b>DAL COLLE</b>	Name: SAINT HONORE' LIMONCETTA Weight:750					
Product category: BAKERY SWEET PRODUCT WITH NATURAL LEAVENING, FILLED AND COVERED						
Item code: 53130329	Issue date: 16.12.20 Revision date: Rev.: 00					
EAN: 8004970145237	Issuing function: <b>QUALITY ASSURANCE</b> Pag. 1 di 2					



<u>Ingredients</u>: wheat flour, limoncello cream 16% [glucose syrup, sugar, water, alcohol, limoncello liqueur 3% (water, alcohol, lemon peel infusion 10%, sugar), skimmed <u>milk</u> powder, natural flavors, thickeners: pectin, preservatives: potassium sorbate], vegetable margarine (palm fat, water, sunflower oil, salt, emulsifiers: mono and diglycerides of fatty acids, acidity regulator: citric acid), sugar, cream puffs filled with custard 11% [custard 86% (glucose syrup, sugar, water, sunflower oil, **egg** yolk 4.5%, skimmed **milk** powder, stabilizers: pectins, preservatives: potassium sorbate, natural flavors), cream puffs 14% (**eggs, wheat** flour, palm vegetable oil, leavening

agents: e450i, e500ii, salt)], eggs, water, white chocolate coating 6.5% (sugar, cocoa butter, milk powder, whey powder, emulsifier: soy lecithin, natural flavors), emulsifiers: mono and diglycerides of fatty acids, granulated sugar 2% (sugar, glucose syrup, glazing agent: beeswax, shellac, vegetable oils (coconut and canola), colors: lemon concentrate, safflower, flavoring, citric acid, anti-caking agent: talc), natural yeast 1.1% (contains wheat), Butter (milk), Glucose syrup, Salt, Skimmed milk powder, Natural flavors. May contain traces of peanuts, tree nuts, mustard and sesame seeds.

### **NUTRITIONAL DECLARATIONS**

Nutritional declaration for 100 grams of finished product

Energy:	kJ:	1716	kcal:	410			
Fat:		19 ± 20% g	Carb	ohydrate:	$54 \pm 8 g$	Proteins:	$5,3 \pm 2 g$
of satured:	:	7,7± 20% g	of su	gar:	32 ± 20% g		
			Fiber	S:	$0.7 \pm 2 g$		
Salt:		$0,51 \pm 0,375$ g					

Nutritional declaration for serving (83g) of finished product

Energy:	kJ:	1424	kcal:	340			
Fat:		15,7 g	Carl	bohydrate:	45,0 g	Proteins:	4,4 g
of satured:		6,4 g	of s	ugar:	26,8 g		
			Fibe	ers:	0,6 g		
Salt:		0,42 g					

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

		0 70				
Sale:		8 %				
of satured:		38 %	of sugar:	36 %		
Fat:		27 %	Carbohydrate:	21 %	Proteins:	11%
Energy:	kJ:	20 %	kcal: 20	%		

Reference intake of an average adult (8400kJ / 2000kcal) for serving (83g \*\*)

Energy:	kJ:	17 %	kcal:	17 %			
Fat:		22 %	Carbohydrate	):	17 %	Proteins:	9%
of satured:		32 %	of sugar:		30 %		
Salt:		7 %					



<sup>\*\*</sup> The slice comes from portioning into 9 slices.

# CHEMICAL-PHYSICAL-MICROBIOLOGICAL CHARACTERISTICS

Chemical-physical characteristics of the Microbiological characteristics of the packaging: packaging: Humidity: Total bacterial load max. 5000 ufc/g  $25,0 \pm 4,0$ pH: Molds and yeasts Max. 1000 ufc/g  $5.5 \pm 1.0$ AW: 0,75-0,95 % Enterobacter: <100 ufc/g E.Coli: assenti Salmonella spp: assente in 25 g L.Monocytogenes: assente in 25 g S.Aureus: <10 ufc/g

Shelf-life: 31-08-2024

**Conservation method:** Store in a cool and dry place

## **LOGISTICS SHEET**

# Primary / secondary packaging

Pics per cartons:
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### **Tertiary packaging:**

Cases per cartons:	10
CARTON diemensi	ons (mm)
Lenght:	800
Height:	290
Depth:	600
Cartons per layer:	2
Layers per pallet:	8
Cartons per pallet (80 x 120):	16
(50 12 120).	

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 ones