

Brand: <b>DAL COLLE</b>	Name: <b>HAZELNUT EGG</b>	Weight: <b>750g</b>
Product category: <b>NATURALLY BAKED AND COOKED BAKERY PRODUCTS</b>		
Item code: 53130332	Issue date: 19.09.19	Revision date:
EAN: 8004970149518	Issuing function: <b>QUALITY ASSURANCE</b>	Rev.: 00
		Pag. 1 di 3



**Ingredients:** wheat flour, vegetable margarine (palm fat and sunflower oil, water, emulsifiers: mono and diglycerides of fatty acids, salt, acidity regulator: citric acid), coating with milk chocolate 13% (sugar, cocoa, cocoa butter, whole milk powder, emulsifier: soy lecithin, natural flavors), hazelnut cream 13% (glucose syrup, dextrose, water, sugar, sunflower oil, low fat cocoa, skimmed milk powder, 1% hazelnut paste, stabilizers: pectins, preservatives: potassium sorbate, natural flavors), eggs, sugar, water, emulsifiers: mono and diglycerides of fatty acids, puffed rice, lean cocoa 1.3%, glucose syrup, natural yeast 1.2% (contains wheat), hazelnut grains 0.8%, butter (milk), salt, skimmed milk powder, natural flavors. May contain traces of **peanuts, tree nuts, mustard** and **sesame** seeds.

### TABELLA DI COMPOSIZIONE SU 100 g

	% ON CRUSHED	% ON FIRED (QUID)
Wheat flour	25,48	24,32
Vegetable margarine	12,34	12,06
Milk chocolate coating	12,05	13,33
Hazelnut cream	12,05	13,33
Eggs	9,88	9,49
Sugar	9,62	9,25
Water	8,43	8,10
Emulsifiers: mono-diglycerides of fatty acids	3,18	3,06
Puffed rice	1,69	1,87
Low-fat cocoa	1,41	1,36
Glucose syrup	1,41	1,36
Natural yeast	1,28	1,25
Hazelnut grain	0,72	0,80
Salt	0,32	0,30
Skimmed milk powder	0,09	0,08
Natural flavourings	0,03	0,03
Butter	0,02	0,01
Sum	100	100



## NUTRITIONAL DECLARATIONS

### **Nutritional declaration for 100 grams of finished product**

Energy:	kJ:	1784	kcal:	426		
Fat:		23 ± 20% g	Carbohydrates:	48 ± 8 g	Protein:	6,2 ± 2 g
of which saturated:		9,6 ± 20% g	of which sugar:	25 ± 20% g		
			Fibres:	1,9 ± 2 g		
Salt:		0,54 ± 0,375 g				

### **Nutritional declaration for 83 grams of finished product**

Energy:	kJ:	1480	kcal:	353		
Fat:		18,8 g	Carbohydrates:	40,1 g	Protein:	5,2 g
of which saturated:		7,9 g	of which sugar:	20,8 g		
			Fibres:	1,6 g		
Salt:		0,45 g				

### **Nutrition declaration per portion (83 g) of finished product**

Energy:	kJ:	21 %	kcal:	21 %		
Fat:		32 %	Carbohydrates:	19 %	Protein:	12%
of which saturated:		48 %	of which sugar:	28 %		
Salt:		9 %				

### **Reference intakes of an average adult (8400kJ/2000kcal) per portion (70g\*\*)**

Energy:	kJ:	18 %	kcal:	18 %		
Fat:		27 %	Carbohydrates:	15 %	Protein:	10%
of which saturated:		40 %	of which sugar:	23 %		
Salt:		8 %				

\*\* The slice comes from portioning into 9 serving size

## CHEMICAL-PHYSICAL-MICROBIOLOGICAL CHARACTERISTICS

### **Chemical-physical properties at packaging:**

Moisture:	25,0 ± 4,0
pH:	5,5 ± 1,0
Water activity	0,70- 0,95 %

### **Microbiological characteristics at packaging:**

Total bacterial count:	max. 5000 ufc/g
Moulds and yeasts	Max. 1000 ufc/g
Enterobacteria	<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

**Storage:** Store in a cold, dry place

**LOGISTICS SHEET**

**Primary/secondary packaging:**

<b>Pics per package:</b>	1
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**Tertiary packaging:**

<b>Cases per carton:</b>	12
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<b>Carton Dimonsion (mm)</b>	
Lenght:	800
Height:	340
Weight:	600

<b>Cartons per layer:</b>	2
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<b>Layers per pallet:</b>	7
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<b>Cartons per pallet (80 x 120):</b>	14
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*The company operates in compliance with the provisions of EC Reg. 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 cancels and replaces the previous*