



Brand: <b>VILLA BOSCHI</b>	Name: <b>CROISSANT WITH RED FRUIT</b>	Weight: <b>750 g</b>
Product category: <b>NATURALLY LEAVENED PUFF PASTRY BAKED CONFECTIONERY PRODUCT</b>		
Item code: 56130632	Date: 21.01.21	Revision date.: Rev.:
EAN: 8004970147927	Issuing function: <b>QUALITY ASSURANCE</b>	Pag. 1 di 2

**Ingredients:** wheat flour, berry jam 25% (sugar, raspberries 12%, red currants 10%, blackberries 9%, strawberries 8%, blueberries 6%, glucose-fructose syrup, gelling agent: pectin, acidifier: citric acid), butter (milk) 14%, barn **eggs**, sugar, whole **milk**, emulsifiers: mono- and diglycerides of fatty acids, glucose syrup, sugar grains 3%, natural yeast 1,8% (contains **wheat**), salt, water, barn **egg** yolk, natural flavourings.  
May contain **peanuts, nuts, soya, mustard** and **sesame** seeds.

### NUTRITION DECLARATION

#### **Nutrition declaration per 100 grams of finished product**

Energy: kJ: 1827	Energy: kcal: 436		
Fats: 20,4 g	Carbohydrates: 56,9 g	Protein: 5,9 g	
Such saturated: 10,1 g	Such sugar: 29,8 g		
	Fibers: 0,9 g		
Salt: 0,49 g			

#### **Nutrition declaration per portion (75 g) of finished product**

Energy: kJ: 1096	Energy: kcal: 262		
Fats: 12,2	Carbohydrates: 34,1	Protein: 3,5	
Such saturated: 6,06	Such sugar: 17,9		
	Fibers: 0,5		
Salt: 0,30			

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

Energy: kJ: 22 %	Energy: kcal: 22 %		
Fats: 29 %	Carbohydrates: 22 %	Protein: 12 %	
Such saturated: 51 %	Such sugar: 33 %		
Salt: 8 %			

#### **Reference intake for an average adult (8400kJ/2000kcal) per portion (75g\*\*)**

Energy: kJ: 13 %	Energy: kcal: 13 %		
Fats: 17 %	Carbohydrates: 30 %	Protein: 7 %	
Such saturated: 30 %	Such sugar: 13 %		
Salt: 5 %			



## CHEMICAL-PHYSICAL-MICROBIOLOGICAL CHARACTERISTICS

<b>Chemical and physical characteristics at packaging:</b>		<b><u>Microbiological characteristics at packaging:</u></b>	
Humidity:	25.0 ± 4.0	Total bacterial load:	max. 5000 ufc/g
pH:	7.5 ±1.0	Moulds and yeasts	Max. 1000 ufc/g
Water activity:	0.70- 0.95 %	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:** 8 months

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

## LOGISTIC SHEET

**Primary/secondary packaging:**

<b>EAN product:</b>	8004970147927
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<b>Pics per package:</b>	5
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**Tertiary packaging:**

<b>Units per case:</b>	8
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<b>CARTON dimensions (mm)</b>	
Length:	600
Height:	200
Depth:	265

<b>Cartons per layer:</b>	6
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<b>Layers per pallet:</b>	11
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<b>Cartons per pallet:</b>	66
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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*