



Brand: DAL COLLE	Name: CHOCOLATE BOMBOLONE	Weight: 210 g
Product category: NATURALLY LEAVING BAKERY PRODUCT FILLED WITH CHOCOLATE CREAM		
Code: 56120585	Date: 03.01.2020	Revision date.: 13.12.2022 Rev.: 01
EAN: 8004970145879	Issuing function: QUALITY ASSURANCE	Pag. 1 di 2



Ingredients: wheat flour, chocolate cream 21% [glucose syrup, water, dextrose, chocolate 8% (fat-reduced cocoa 50%, sugar, cocoa butter), sunflower seed oil, skimmed **milk** powder, stabilizer: pectin, preservative: potassium sorbate, salt, natural flavourings], vegetable margarine (palm fat and sunflower oil, water, emulsifiers: mono- and diglycerides of fatty acids, salt, acidity regulator: citric acid), sugar, barn **eggs** 11.1%, water, emulsifiers: mono- and diglycerides of fatty acids, natural yeast 1.4% (contains **wheat**), glucose syrup, salt, **soya** flour, butter (**milk**), skimmed **milk** powder,

natural flavourings

Contain: wheat, milk, egg, soya

May contain **peanuts, tree nuts, mustard** and **sesame** seeds.

NUTRITION DECLARATION

Nutrition declaration per 100 grams of finished product

Energy:	kJ: 1836	kcal: 438		
Fat:	23 ± 20% g	Carbohydrates:	52 ± 8 g	Protein: 6,2 ± 2 g
Such saturated:	9,2 ± 2 g	Such sugar:	25 ± 20% g	
		Fibers:	1,1 ± 2 g	
Salt:	0,59 ± 0,375 g			

Nutrition declaration per portion (42 g) of finished product

Energy:	kJ: 771	kcal: 184		
Fat:	9,5 g	Carbohydrates:	21,9 g	Protein: 2,6 g
Such saturated:	3,9 g	Such sugar:	10,6 g	
		Fibers:	0,50 g	
Salt:	0,25 g			

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

Energy:	kJ: 9 %	kcal: 9 %		
Fat:	14 %	Carbohydrates:	8 %	Protein: 5 %
Such saturated:	19 %	Such sugar:	12 %	
Salt:	4 %			



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CHEMICAL-PHYSICAL-MICROBIOLOGICAL CHARACTERISTICS

<u>Chemical and physical characteristics at packaging:</u>	<u>Microbiological characteristics at packaging:</u>
Humidity: 18,0 ±2,0	Bacterial total charge: max. 5000 ufc/g
pH: 5,5 ±1,0	Moulds and yeasts: Max. 1000 ufc/g
Water activity: 0,75- 0,90 %	Enterobacters: <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 cool, dry place.

LOGISTIC SHEET

Primary/secondary packaging:

Pics per pack:	5
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Tertiary packaging:

Multipacks per case:	12
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Carton dimensions (mm)	
Length:	600
Height:	205
Depth:	400

Cases per layer:	4
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Layers per pallet:	10
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Carton 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*