



Brand: <b>DAL COLLE</b>	Name: <b>CROISSANT DUO HAZELNUT</b>	Weight: <b>250g</b>
Product category: <b>NATURALLY LEAVENED FLAKY BAKERY PRODUCT WITH HAZELNUT-FILLED COCOA</b>		
Item code: 56130432	Date: 15.02.22	Revision date.: 25.11.2022
EAN: 8004970149693	Issuing function: <b>QUALITY ASSURANCE</b>	Pag. 1 of 2

**Ingredients:** wheat flour, hazelnut cream 30% (glucose syrup, sugar, water, skimmed milk powder, sunflower oil, hazelnut paste 5%, low-fat cocoa, flavourings, cocoa butter, gelling agent: pectin, preservative: potassium sorbate), vegetable margarine (palm and sunflower oil, water, emulsifiers mono- and diglycerides of fatty acids, salt, acidity regulator: citric acid), sugar, eggs, water, glucose syrup, emulsifiers: mono- and diglycerides of fatty acids, low-fat cocoa powder 2.3%, natural yeast 2.2% (contains wheat), butter (milk), salt, skimmed milk powder, natural flavourings.

May contain **peanuts, other tree nuts, soya, mustard** and **sesame** seeds

### NUTRITION DECLARATION

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

Energy: kJ: 2374	kcal: 566		
Fats: 28,1 g	Carbohydrates: 68,4 g	Protein: 8,7 g	
Such saturated: 10,58 g	Such sugar 32 g		
	Fibers: 2,6 g		
Salt: 0,75 g			

#### **Nutrition declaration per portion (42 g) of finished product**

Energy: kJ: 1187	kcal: 283		
Fats: 14,1 g	Carbohydrates: 34,2 g	Protein: 4,3 g	
Such saturated: 5,29 g	Such sugar 16,0 g		
	Fibers: 1,3 g		
Salt: 0,37 g			

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

Energy: kJ: 28 %	kcal: 28 %		
Fats: 40 %	Carbohydrates 27 %	Protein: 17 %	
Such saturated: 53 %	Such sugar 36 %		
	Fibers 0 %		
Salt: 12 %			

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

Energy: kJ: 14 %	kcal: 14 %		
Fats: 20 %	Carbohydrates: 14 %	Protein: 9 %	
Such saturated: 26 %	Such sugar: 18 %		
	Fibers 0%		
Salt: 6 %			



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### CHEMICAL-PHYSICAL-MICROBIOLOGICAL CHARACTERISTICS

<b>Chemical and physical characteristics at packaging:</b>		<b>Microbiological characteristics at packaging:</b>	
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:

<b>Pieces 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:	145
Depth:	265

<b>Cartons per layer:</b>	6
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<b>Layers per pallet:</b>	14
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<b>Cartons per pallet:</b>	84
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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*