

Brand: <b>Dal Colle</b>	Name: <b>CROISSANT WITH SESAME SEEDS</b>	Weight: <b>240 g</b>
Product category: <b>NATURALLY LEAVENED FLAKY BAKERY PRODUCT WITH SESAME SEEDS</b>		
Code: 56130622	Date: 10.02.20	Revision date.: Rev.: 00
EAN: 8004970133111	Issuing function: <b>QUALITY ASSURANCE</b>	Pag. 1 di 2

**Ingredients:** wheat flour 43%, vegetable margarine (palm fat and sunflower oil, water, emulsifiers: mono and diglycerides of fatty acids, salt, acidity regulator: citric acid), free-range **eggs** 11%, sugar, water, emulsifiers: mono and diglycerides of fatty acids, butter (**milk**), natural yeast 2% (contains **wheat**), **sesame** seeds 2.5%, glucose syrup, salt 0.8%, browning (water, proteins vegetables, sunflower oil, dextrose, maltodextrin, starch), skimmed **milk** powder, natural flavors.  
 May contain **peanuts, tree nuts, mustard and soy.**



### NUTRITIONAL DECLARATION

#### Nutritional Information (average values for 100 g) of finish product:

Energy:	kJ: 2044	kcal: 488		
Fat:	30 ± 20% g	Carbohydrates:	46 ± 8 g	Proteins: 8.1 ± 2 g
of saturated:	11 ± 20% g	of sugar:	8.4 ± 20% g	
		Fibers:	1.5 ± 2 g	
Salt:	1.13 ± 0,375 g			

#### Nutrition declaration per portion (50 g) of finished product

Energy:	kJ: 818	kcal: 195		
Fat:	11.9 g	Carbohydrates:	18.5 g	Proteins: 3.2 g
of saturated:	4,6 g	of sugar:	3.4 g	
		Fibers:	0.6 g	
Salt:	0.45 g			

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

Energy:	kJ: 24%	kcal: 24%		
Fat:	42 %	Carbohydrates:	18 %	Proteins: 16 %
of saturated:	57 %	of sugar:	9 %	
Salt:	19 %			

#### Reference intake of an average adult (8400kJ/2000kcal) per portion (40g)

Energy:	kJ: 10%	kcal: 10%		
Fat:	17%	Carbohydrates	7%	Proteins: 6%
of saturated:	23%	of sugar:	4%	
Salt:	8%			



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### **CHEMICAL-PHYSICAL - MICROBIOLOGICAL CHARACTERS**

<b>Chemical-physical characters at packaging moment:</b>	<b>Microbiological characters at packaging moment:</b>
Humidity: 19.0 ± 3.0	Total bacterial charge: max. 5000 cfu/g
pH: 5.5 ± 1.0	Moulds and ferments: Max. 1000 cfu/g
Water activity: 0.75- 0.95 %	Enterobacteria: <100 cfu/g
	E.Coli: absent
	Salmonella spp: absent in 25 g
	L.Monocytogenes: absent in 25 g
	S.Aureus: <10 cfu/g

**Shelf-life:** 8 months

**Preservation Way:** Store in a cold, dry place

### **LOGISTIC SHEET**

#### **PRIMARY PACKAGING**

<b>Pieces per pack:</b>	6
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#### **TERTIARY PACKAGING**

<b>Packs per carton:</b>	8
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<b>Dimensioni cartone (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 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 one*