



Brand: Dal Colle	Name: SALTY CEREALS CROISSANT	Weight: 240 g
Product category: NATURALLY LEAVENED FLAKY BAKERY PRODUCT		
Code: 56130626	Date: 23.01.20	Revision date.:
EAN: 8004970134163	Issuing function: QUALITY ASSURANCE	Pag. 1 out of 2

Ingredients: wheat flour 39.9%, vegetable margarine (palm fat and sunflower oil, water, emulsifiers: mono and diglycerides of fatty acids, salt, acidity regulator: citric acid), free range **eggs** 11.4%, sugar, water, emulsifiers mono- and diglycerides of fatty acids, butter (**milk**), natural yeast 2.2% (contains **wheat**), glucose syrup, **wheat** flakes 1.3%, linseed 1.3%, wholemeal **rye** flour 0.9%, salt 0.8%, sunflower seeds 0.7%, **malted** wheat flour 0.2%, skimmed **milk** powder, natural flavourings. May contain **peanuts, tree nuts, soya, mustard** and **sesame** seeds.

NUTRITIONAL DECLARATION

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

Energy:	kJ: 2074	kcal: 495		
Fat:	29 ± 20% g	Carbohydrates:	48 ± 8 g	Proteins: 7,8 ± 2 g
of saturated:	12 ± 20% g	of sugar:	8,9 ± 20% g	
		Fibers:	2,4 ± 2 g	
Salt:	1.17 ± 0,375 g			

Nutrition declaration per portion (50 g) of finished product

Energy:	kJ: 830	kcal: 198		
Fat:	11,8 g	Carbohydrates:	19,3 g	Proteins: 3.1 g
of saturated:	4,7 g	of sugar:	3.5 g	
		Fibers:	1,0 g	
Salt:	0.47 g			

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

Energy:	kJ: 25%	kcal: 25%		
Fat:	42 %	Carbohydrates:	19 %	Proteins: 16 %
of saturated:	59 %	of sugar:	10 %	
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:	24%	of sugar:	4%	
Salt:	8%			

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CHEMICAL-PHYSICAL - MICROBIOLOGICAL CHARACTERS

Chemical-physical characters at packaging moment:		Microbiological characters at packaging moment:	
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

Pieces per pack:	6
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TERTIARY PACKAGING

Packs per carton:	8
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Carton dimensions (mm)	
Length:	600
Height:	200
Depth:	265

Cartons per layer:	6
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Layers per pallet:	11
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Cartons per pallet	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