

LENTILS 70% DARK CHOCOLATE

1. PRESENTAZIONE DEL PRODOTTO/PRESENTATION OF THE PRODUCT

Aspetto del prodotto/ global appearance of product	Confetto al cioccolato fondente Dark chocolate dragees
Forma/Shape	Lenti / Lentils
Consistenza / Consistence	Solida/Solid
Gusto/ flavour	Dolce/ sweet

INGREDIENTI/ INGREDIENTS																																																																			
WHITE LENTILS	Sugar, cocoa paste , rice starch, cocoa butter, maltodextrin, emulsifying: SOY lecithin(E322), flavour, glazing agent: carnauba wax- beeswax.																																																																		
SILVER LENTILS	Sugar, cocoa paste , rice starch, cocoa butter, maltodextrin, emulsifying: SOY lecithin(E322), FISH gelatine flavour, coloring: E174																																																																		
GOLD SILVER LENTILS	Sugar, cocoa paste , rice starch, cocoa butter, maltodextrin, emulsifying: SOY lecithin(E322), FISH gelatine, flavour, colorings: E174-E100-(E102:may have an adverse effect on activity and attention in children),vegetable oil, glazing agent: shellac.																																																																		
% - Kg INGREDIENTI/ %- KG INGREDIENTS	<table border="1"> <thead> <tr> <th>WHITE LENTILS</th> <th>%</th> <th>SILVER LENTILS</th> <th>%</th> <th>GOLD LENTILS</th> <th>%</th> </tr> </thead> <tbody> <tr> <td>Sugar</td> <td>57,09</td> <td>Sugar</td> <td>56,96</td> <td>Sugar</td> <td>56,91</td> </tr> <tr> <td>Cocoa paste</td> <td>34,00</td> <td>Cocoa paste</td> <td>34,00</td> <td>Cocoa paste</td> <td>34,00</td> </tr> <tr> <td>Rice starch</td> <td>6,17</td> <td>Rice starch</td> <td>6,17</td> <td>Rice starch</td> <td>6,17</td> </tr> <tr> <td>Cocoa butter</td> <td>1,25</td> <td>Cocoa butter</td> <td>1,25</td> <td>Cocoa butter</td> <td>1,25</td> </tr> <tr> <td>Maltodextrin</td> <td>1,15</td> <td>Maltodextrin</td> <td>1,15</td> <td>Maltodextrin</td> <td>1,15</td> </tr> <tr> <td>SOY lecithin</td> <td>0,25</td> <td>SOY lecithin</td> <td>0,25</td> <td>SOY lecithin</td> <td>0,25</td> </tr> <tr> <td>Flavour</td> <td>0,06</td> <td>FISH gelatine</td> <td>0,09</td> <td>FISH gelatine</td> <td>0,09</td> </tr> <tr> <td>Glazing agent</td> <td>0,03</td> <td>Colorings</td> <td>0,07</td> <td>Colorings</td> <td>0,08</td> </tr> <tr> <td></td> <td></td> <td>Flavour</td> <td>0,06</td> <td>Flavour</td> <td>0,06</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td>Shellac</td> <td>0,04</td> </tr> </tbody> </table>	WHITE LENTILS	%	SILVER LENTILS	%	GOLD LENTILS	%	Sugar	57,09	Sugar	56,96	Sugar	56,91	Cocoa paste	34,00	Cocoa paste	34,00	Cocoa paste	34,00	Rice starch	6,17	Rice starch	6,17	Rice starch	6,17	Cocoa butter	1,25	Cocoa butter	1,25	Cocoa butter	1,25	Maltodextrin	1,15	Maltodextrin	1,15	Maltodextrin	1,15	SOY lecithin	0,25	SOY lecithin	0,25	SOY lecithin	0,25	Flavour	0,06	FISH gelatine	0,09	FISH gelatine	0,09	Glazing agent	0,03	Colorings	0,07	Colorings	0,08			Flavour	0,06	Flavour	0,06					Shellac	0,04
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Informazioni nutrizionali/ Nutrition information for 100g of product	<table border="1"> <tr> <td>Energy</td> <td>k J</td> <td>1934,8</td> </tr> <tr> <td>value</td> <td>kcal</td> <td>459</td> </tr> <tr> <td>Fat</td> <td>g</td> <td>15,6</td> </tr> <tr> <td>of which saturated</td> <td>g</td> <td>9,9</td> </tr> <tr> <td>Carbohydrates</td> <td>g</td> <td>76</td> </tr> <tr> <td>of which sugar</td> <td>g</td> <td>59,4</td> </tr> <tr> <td>Fibre</td> <td>g</td> <td>1,4</td> </tr> <tr> <td>Proteins</td> <td>g</td> <td>4,6</td> </tr> <tr> <td>Salt</td> <td>g</td> <td>0,1</td> </tr> </table> <p>The following calculations are made on prototype product a theoretical basis.</p>	Energy	k J	1934,8	value	kcal	459	Fat	g	15,6	of which saturated	g	9,9	Carbohydrates	g	76	of which sugar	g	59,4	Fibre	g	1,4	Proteins	g	4,6	Salt	g	0,1
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Dati microbiologici/ Microbiological features (ufc/g)	<table border="1"> <tr> <td>Conta mesofili totali</td> <td><1000 UFC/g</td> </tr> <tr> <td>Coliformi totali</td> <td><10 UFC /g</td> </tr> <tr> <td>Coliformi Fecali</td> <td><10 UFC/ g</td> </tr> <tr> <td>Escherichia Coli</td> <td><10 UFC /g</td> </tr> <tr> <td>Straphylococcus Aureus</td> <td><100 UFC/g</td> </tr> <tr> <td>Salmonella Spp</td> <td>assente in 25 g</td> </tr> <tr> <td>Muffe e Lieviti/ Moulds and yeasts</td> <td><100 UFC/g</td> </tr> </table>	Conta mesofili totali	<1000 UFC/g	Coliformi totali	<10 UFC /g	Coliformi Fecali	<10 UFC/ g	Escherichia Coli	<10 UFC /g	Straphylococcus Aureus	<100 UFC/g	Salmonella Spp	assente in 25 g	Muffe e Lieviti/ Moulds and yeasts	<100 UFC/g
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Confezionamento/ Packaging	<p>Packaging in box 1 Kg</p> <p>All packages are marked with batch number, expiry date and net weight.</p> <p>Palletizing: EPAL 80x 120 cm</p>
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Condizioni di trasporto e stoccaggio/ Transport and storage conditions	<p>The vehicles and containers used must be clean and in good condition both external and internal.</p> <p>The product should not be transported with materials not compatible with food and with materials not aromatic.</p> <p>Keep the product in a cool and dry place, away from heat sources and direct sunlight.</p> <p>Temp: 15-25°C Rh: 20-50 %</p>
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Da consumarsi preferibilmente entro / Shelf life	Two years under storage conditions described above.
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Modalità di consumo/ Consumption mode	Tal quale/ As it is
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INFORMAZIONI ALLERGENI/ INFORMATION ALLERGENS

The product contain soy and fish.
The product may contain traces of nuts(almond- hazelnuts) and milk

DICHIARAZIONE / DECLARATION	<p>Il prodotto, rispetta tutti i requisiti della normativa in materia di igiene e sicurezza alimentare (Reg. CE 178/02 E Reg.CE 2073/05)</p> <p>The product, meets all the requirements of the legislation on hygiene and food safety (EC Reg. 178/02 and EC Reg. 2073/05).</p>
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OGM	The product is OGM FREE
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RILASCIATO DA/ISSUED BY	DATA/DATE
Quality Assurance Department	20/07/2023