



BISCORO VARIETA' INTEGRALI KG. 1

TECHNICAL MANUFACTURING DETAILS

PRODUCT INFORMATION

EAN CODE 8000015001889

PRODUCT CODE: A047

MADE AND PACKAGED BY:

DI LEO PIETRO S.p.A.

ss. 271 km 51,260 zona industriale JESCE -75100 MATERA

Tel: 0835.330486 - Fax: 0835.334591

www.dileo.it - E-mail: info@dileo.it

(DMD) Date of Minimum Durability (total product life from date of manufacture):

shelf life:

12 MONTHS

T.M.A. (Termine minimo accettabilità alla consegna a deposito /Pdv): COME EVIDENZIATO NELLE NS. COMMISSIONI D'ORDINE

ETICHETTA: Consistent with Reg. 1169/2011

LOT: L (lot) 1 (prod line.) F (year 2015) 28 (days) 02 (month) A (shift)

PRODUCT DESCRIPTION: dry biscuits

INGREDIENTS

wheat flour, sugar, margarine (palm oil, sunflower oil, water, acidity regulator, flavours), wheat bran 6%, powdered whey, glucose-fructose syrup, raising agents: ammonium bicarbonate, sodium bicarbonate; flour treatment agent: sodium metabisulphite; emulsifier: soy lecithin; salt, flavours.
The product may contain traces of eggs and nuts.

PACKAGING

NET WEIGHT KG

1,000

PACKAGE SIZE

HEIGHT 35,00 cm

WIDTH 24,00 cm

DEPTH 12,00 cm

PHOTO



OUTER PACKAGING INFORMATION

TYPE OF CARTON CORRUGATE CARTONS AMERICAN TYPE

N.OF PACKAGES IN A CARTON

4

SIZE OF CARTON:

HEIGHT 27,00 cm

WIDTH 39,00 cm

DEPTH 30,00 cm

WEIGHT OF CARTON

PALLET INFORMATION

PACKAGES IN A CARTONS

4

CARTONS PER STRATUM

8

N.OF LAYERS

8

CARTONS PER PALLET

64

WINDING:

STRETCHING FILM

STORAGE AND TRASPORTATION CONDITIONS

Keep in a cool, dry place far from heat sources.

Handle with care

NUTRITIONAL VALUES

MICROBIOLOGICAL VALUES

| | U.M | VALUE PER 100 GR. | VALUE PER BISCUIT | PARAMETER | UNIT OF MEASUR | LIMIT |
|----------------------|------|-------------------|-------------------|---------------------|----------------|-------|
| ENERGY GIVING VALUES | kJ | 1834 | 86 | CBT 30°C | UFC/g | 2000 |
| ENERGY GIVING VALUES | kcal | 439 | 21 | ESCHERICHIACOLI | UFC/g | 10 |
| FAT | g | 11,0 | 0,5 | STAFILOCOCCO AUREUS | UFC/g | 10 |
| of which SATURATES | g | 32,3 | 0,1 | YEAST | UFC/g | 50 |
| CARBHOHYDRATES | g | 73,9 | 3,5 | MOULD | UFC/g | 50 |
| of which SUGARS | g | 19,8 | 0,9 | | | |
| FIBRES | g | 4,5 | 0,2 | | | |
| PROTEINS | g | 8,9 | 0,4 | | | |
| SALT | g | 0,74 | 0,03 | | | |