



## CASERECCI LA GRANFESTA GR. 700

### TECHNICAL MANUFACTURING DETAILS

#### PRODUCT INFORMATION

EAN CODE: 8000015001506  
PRODUCT CODE: A030

#### 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: biscuits Caserecci

INGREDIENTS: **Wheat** flour, sugar, pasteurized fresh **eggs**, margarine (palm oil, sunflower oil, water, acidity regulator, flavours), corn oil, **milk** proteins, raising agents: ammonium bicarbonate, sodium acid pyrophosphate, sodium bicarbonate; emulsifier: **soy** lecithin; salt, flavours.  
The product may contain traces of **nuts**.

#### PACKAGING

NET WEIGHT KG: 0,700  
PACKAGE SIZE: HEIGHT 30,00 cm, WIDTH 19,00 cm, DEPTH 9,00 cm

#### PHOTO



#### OUTER PACKAGING INFORMATION

TYPE OF CARTON: CORRUGATE CARTONS AMERICAN TYPE  
N.OF PACKAGES IN A CARTON: 8  
SIZE OF CARTON: HEIGHT 26,00 cm, WIDTH 40,00 cm, DEPTH 40,00 cm  
WEIGHT OF CARTON: 6,10

#### PALLET INFORMATION

PACKAGES IN A CARTONS: 8  
CARTONS PER STRATUM: 6  
N.OF LAYERS: 8  
CARTONS PER PALLET: 48  
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	1901	152	CBT 30°C	UFC/g	2000
ENERGY GIVING VALUES	kcal	455	36	ESCHERICHIACOLI	UFC/g	10
FAT	g	12,8	1,0	STAFILOCOCCO AUREUS	UFC/g	10
of which SATURATES	g	2,7	0,2	YEAST	UFC/g	50
CARBHOHYDRATES	g	75,5	6,0	MOULD	UFC/g	50
of which SUGARS	g	27,5	2,2			
FIBRES	g	2,3	0,2			
PROTEINS	g	8,3	0,7			
SALT	g	0,67	0,05			