



CAVEOSI WITH CHOPPED ALMONDS 300 g

TECHNICAL MANUFACTURING DETAILS

PRODUCT INFORMATION

EAN CODE: 8000015003098
 PRODUCT CODE: A144

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

shelf life: 12 MONTHS

(DMD) Date of Minimum Durability (total product life from date of manufacture):
 T.M.A. (Termine minimo accettabilità alla consegna a deposito /Pdv): COME EVIDENZIATO NELLE NS. COMMISSIONI D'ORDINE
 LABEL: Consistent with Reg. 1169/2011

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

PRODUCT DESCRIPTION: biscuits with chopped almonds and extra virgin olive oil

INGREDIENTS: wheat flour, sugar, extra virgin olive oil 8%, corn oil, potato starch, white wine 4,5% (contains sulphites), chopped almonds 3%, glucose-fructose syrup, raising agents: ammonium bicarbonate, sodium acid pyrophosphate, sodium bicarbonate; emulsifying agent: soyabean lecithin; salt. The product may contain traces of eggs, milk and nuts.

PACKAGING

C/PAP81
 NET WEIGHT g: 300,00
 PACKAGE SIZE: HEIGHT 20,00 cm, WIDTH 13,00 cm, DEPTH 7,00 cm

PHOTO



OUTER PACKAGING INFORMATION

TYPE OF CARTON: CORRUGATE CARTONS AMERICAN TYPE
 N.OF PACKAGES IN A CARTON: 18
 SIZE OF CARTON: HEIGHT 40,00 cm, WIDTH 40,00 cm, DEPTH 20,00 cm
 WEIGHT OF CARTON kg: 4,10

PALLET INFORMATION

PACKAGES IN A CARTONS: 18
 CARTONS PER STRATUM: 6
 N.OF LAYERS: 10
 CARTONS PER PALLET: 60
 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 X 100 GR.	VALUE PER BISCUIT	PARAMETER	UNIT OF MEASUR	LIMIT
ENERGY GIVING VALUES	kcal	457,00	37,00	CBT 30°C	UFC/g	2000
ENERGY GIVING VALUES	Kj	1909	153	ESCHERICHIACOLI	UFC/g	10
PROTEINS	g	6,30	0,50	STAFILOCOCCO AUREUS	UFC/g	10
CARBHOHYDRATES	g	68,8	5,5	YEAST	UFC/g	50
of which SUGARS	g	21,30	1,70	MOULD	UFC/g	50
of which FAT	g	16,90	1,40			
of which SATURATES	g	2,70	0,20			
FIBRES	g	2	0,2			
SALT	g	0,9	0,07			