



ENERGETICO WITH RICE FLOUR AND CACAO GR. 700

TECHNICAL MANUFACTURING DETAILS

PRODUCT INFORMATION

EAN CODE: **8000015002916**
 PRODUCT CODE: **A029**

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
 ETICHETTA: Consistent with Reg. 1169/2011

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

PRODUCT DESCRIPTION: **biscuits with rice flour and cacao**

INGREDIENTS: **wheat flour, sugar, corn oil, pasteurized fresh eggs, rice flour 2%, milk proteins, cocoa powder 1% (cocoa powder, acidity regulator: potassium carbonate; flavour: vanillin), raising agents: ammonium bicarbonate, sodium bicarbonate, sodium acid pyrophosphate; 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 and dry place far from heat sources.
 Handle with care

NUTRITIONAL VALUES

	U.M	VALUE PER 100 GR.	VALUE PER BISCUIT
ENERGY GIVING VALUES	kcal	476,00	31,00
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PROTEINS	g	8,00	0,50
CARBHOHYDRATES	g	71,7	4,7
of which SUGARS	g	25,9	1,7
FAT	g	17,00	1,10
of which SATURATES	g	2,90	0,20
FIBRES	g	2,3	0,1
SALT	g	0,4	0,03

MICROBIOLOGICAL VALUES

PARAMETER	UNIT OF MEASURE	LIMIT
CBT 30°C	UFC/g	2000
ESCHERICHIACOLI	UFC/g	10
STAFILOCOCCO AUREUS	UFC/g	10
YEAST	UFC/g	50
MOULD	UFC/g	50