



# FIORBI' WITH KAMUT® KHORASAN FLOUR 280g

## TECHNICAL MANUFACTURING DETAILS

### PRODUCT INFORMATION

EAN CODE: **8000015003104**  
 PRODUCT CODE: **B02**

### 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: **organic biscuits with KAMUT® Khorasan wheat flour**

INGREDIENTS: **KAMUT® Khorasan wheat flour 34%\*, common wheat flour\*, brown sugar 23%\*, corn oil\*, pasteurized fresh eggs\*, raising agents: ammonium bicarbonate, sodium bicarbonate; dehydrated whey, salt, natural flavour. The product may contain traces of soy and nuts.  
 \*organic ingredient**

### PACKAGING

MATERIAL: **C/PAP81**  
 NET WEIGHT g: **280,00**  
 PACKAGE SIZE:  
 HEIGHT: **24,00** 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: **12**  
 SIZE OF CARTON:  
 HEIGHT: **40,00** cm  
 WIDTH: **40,00** cm  
 DEPTH: **20,00** cm  
 WEIGHT OF CARTON kg: **3,860**

### PALLET INFORMATION

PACKAGES IN A CARTONS: **12**  
 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 PER 100 GR.	VALUE PER BISCUIT	PARAMETER	UNIT OF MEASUR	LIMIT
ENERGY GIVING VALUES	kJ	1974	158	CBT 30°C	UFC/g	2000
ENERGY GIVING VALUES	kcal	472	38	ESCHERICHIACOLI	UFC/g	10
FAT	g	17,6	1,4	STAFILOCOCCO AUREUS	UFC/g	10
of which SATURATES	g	2,8	0,2	YEAST	UFC/g	50
CARBHOHYDRATES	g	68,0	5,4	MOULD	UFC/g	50
of which SUGARS	g	26,7	2,1			
FIBRES	g	2,4	0,2			
PROTEINS	g	9,3	0,7			
SALT	g	0,45	0,04			