



WHOLEMEAL FIORBI' WITH CHOCOLATE

TECHNICAL MANUFACTURING DETAILS

PRODUCT INFORMATION

EAN CODE: **8000015003128**
 PRODUCT CODE: **B03**

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

LABEL: Consistent with Reg. 1169/2011

LOT

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

PRODUCT DESCRIPTION:

whole organic biscuits with chocolate

INGREDIENTS

Whole **wheat** flour 52%*, brown sugar 21%*, corn oil*, pasteurized fresh **eggs***, chocolate chips 5,5% (brown sugar*, cocoa mass*, cocoa butter*, emulsifier: **soy** lecithin; natural flavour: vanilla extract*); cocoa powder 5,5% (cocoa powder*, acidity regulator: potassium carbonate); raising agents: ammonium bicarbonate, sodium bicarbonate; dehydrated **whey**, salt, natural flavour. The product may contain traces of **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	1987	159	CBT 30°C	UFC/g	2000
ENERGY GIVING VALUES	kcal	457	38	ESCHERICHIACOLI	UFC/g	10
FAT	g	19,6	1,6	STAFILOCOCCO AUREUS	UFC/g	10
of which SATURATES	g	4,7	0,4	YEAST	UFC/g	50
CARBHOHYDRATES	g	62,4	5,0	MOULD	UFC/g	50
of which SUGARS	g	26,3	2,1			
FIBRES	g	6,8	0,5			
PROTEINS	g	9	0,7			
SALT	g	0,53	0,04			