



FROLLINI DORATI 800gr

TECHNICAL MANUFACTURING DETAILS

PRODUCT INFORMATION

EAN CODE: **8 000015 002817**
PRODUCT CODE: **A200**

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 Frollini**

INGREDIENTS: **wheat flour, sugar, margarine (palm oil, sunflower oil, water, acidity regulator, flavours), wheat starch, glucose-fructose syrup, pasteurized fresh eggs, malted barley flour, raising agents: ammonium bicarbonate, sodium bicarbonate, sodium acid pyrophosphate; emulsifier: soy lecithin; salt, flavours.**
The product may contain traces of **milk** and **nuts**.

PACKAGING

NET WEIGHT KG: **0,800**
PACKAGE SIZE: **HEIGHT 27,00 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 20,00 cm**
WIDTH 40,00 cm
DEPTH 40,00 cm
WEIGHT OF CARTON: **6,90**

PALLET INFORMATION

PACKAGES IN A CARTONS: **8**
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	kcal	1859	149	CBT 30°C	UFC/g	2000
ENERGY GIVING VALUES	Kj	445	36	ESCHERICHIACOLI	UFC/g	10
FAT	g	15,6	1,2	STAFILOCOCCO AUREUS	UFC/g	10
of which SATURATES	g	3,3	0,3	YEAST	UFC/g	50
CARBHOHYDRATES	g	68,9	5,5	MOULD	UFC/g	50
of which SUGARS	g	22,7	1,8			
FIBRES	g	2	0,2			
PROTEINS	g	6,2	0,4			
SALT	g	0,86	0,07			