



# FROLLINI MORETTI 700gr

## TECHNICAL MANUFACTURING DETAILS

### PRODUCT INFORMATION

EAN CODE: 8000015002978

PRODUCT CODE: A210

### 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 cocoa

INGREDIENTS: wheat flour, sugar, margarine (palm oil, sunflower oil, water, acidity regulator, flavours), wheat starch, glucose-fructose syrup, cocoa powder 3%, pasteurized fresh eggs, 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: 0,700

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: 6,10

### STORAGE AND TRASPORTATION CONDITIONS

Keep in a cool, dry place far from heat sources.

Handle with care

### PALLET INFORMATION

PACKAGES IN A CARTONS: 8

CARTONS PER STRATUM: 6

N.OF LAYERS: 10

CARTONS PER PALLET: 60

WINDING: STRETCHING FILM

### NUTRITIONAL VALUES

### MICROBIOLOGICAL VALUES

	U.M	VALUE PER 100 GR.	VALUE PER BISCUIT	PARAMETER	UNIT OF MEASUR	LIMIT
ENERGY GIVING VALUES	kcal	1865	131	CBT 30°C	UFC/g	2000
ENERGY GIVING VALUES	Kj	446	31	ESCHERICHIACOLI	UFC/g	10
FAT	g	16,0	1,1	STAFILOCOCCO AUREUS	UFC/g	10
of which SATURATES	g	3,7	0,3	YEAST	UFC/g	50
CARBHOHYDRATES	g	67,8	4,7	MOULD	UFC/g	50
of which SUGARS	g	24,6	1,7			
FIBRES	g	2,7	0,2			
PROTEINS	g	6,3	0,4			
SALT	g	0,78	0,05			