



# FROLLINI PRIMINI 800gr

## TECHNICAL MANUFACTURING DETAILS

### PRODUCT INFORMATION

EAN CODE: **8000015002831**  
 PRODUCT CODE: **A202**

### 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	130	CBT 30°C	UFC/g	2000
ENERGY GIVING VALUES	Kj	445	31	ESCHERICHIACOLI	UFC/g	10
FAT	g	15,6	1,1	STAFILOCOCCO AUREUS	UFC/g	10
of which SATURATES	g	3,3	0,2	YEAST	UFC/g	50
CARBHOHYDRATES	g	68,9	4,8	MOULD	UFC/g	50
of which SUGARS	g	22,7	1,6			
FIBRES	g	2	0,1			
PROTEINS	g	6,2	0,4			
SALT	g	0,86	0,06			