



NUVOLEE' WITH CHOCOLATE CHIPS 350g

TECHNICAL MANUFACTURING DETAILS

PRODUCT INFORMATION

EAN CODE: **8000015003012**
 PRODUCT CODE: **A222**

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: **biscuits with chocolate chips**

INGREDIENTS: **Wheat flour, sugar, pasteurized fresh eggs, chocolate chips 5,5% (sugar, cocoa mass, cocoa butter, emulsifier: soy lecithin; flavour), corn oil, margarine (palm oil, sunflower oil, water, acidity regulator, flavours), milk proteins, skimmed milk powder, raising agents: ammonium bicarbonate, sodium acid pyrophosphate, sodium bicarbonate; emulsifier: soy lecithin; salt, flavours.**
 This product may contain traces of **nuts**.

PACKAGING

MATERIAL: **C/PAP81**
 NET WEIGHT g: **350,00**
 PACKAGE SIZE: **HEIGHT 24,00 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 40,00 cm**
WIDTH 40,00 cm
DEPTH 20,00 cm
 WEIGHT OF CARTON kg: **3,360**

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	kJ	1930	154	CBT 30°C	UFC/g	2000
ENERGY GIVING VALUES	kcal	462	37	ESCHERICHIACOLI	UFC/g	10
FAT	g	14,5	1,2	STAFILOCOCCO AUREUS	UFC/g	10
of which SATURATES	g	3,6	0,3	YEAST	UFC/g	50
CARBHOHYDRATES	g	73,7	5,9	MOULD	UFC/g	50
of which SUGARS	g	29	2,3			
FIBRES	g	2,2	0,2			
PROTEINS	g	8	0,6			
SALT	g	0,65	0,05			