



VIVISANO NO MILK AND EGGS ADDED GR.500

TECHNICAL MANUFACTURING DETAILS

PRODUCT INFORMATION

MADE AND PACKAGED BY:

EAN CODE: **8000015002930**
 PRODUCT CODE: **A135**

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: **no milk and eggs added biscuits**

INGREDIENTS: **wheat flour, sugar, corn oil, extra virgin olive oil 3%, glucose-fructose syrup, malted barley flour, raising agents: ammonium bicarbonate, sodium acid pyrophosphate, sodium bicarbonate; emulsifier: soy lecithin; salt, flavours.**
 The product may contain traces of **eggs, milk and nuts.**

PACKAGING

NET WEIGHT KG: **0,500**
 PACKAGE SIZE: **HEIGHT 29,00 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: **4,50**

PALLET INFORMATION

PACKAGES IN A CARTONS: **8**
 CARTONS PER STRATUM: **6**
 N.OF STRATI: **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	449,00	36,00	CBT 30°C	UFC/g	2000
ENERGY GIVING VALUES	Kj	1877	150	ESCHERICHIACOLI	UFC/g	10
PROTEINS	g	7,1	0,2	STAFILOCOCCO AUREUS	UFC/g	10
CARBHOHYDRATES	g	75,0	6,0	YEAST	UFC/g	50
of which SUGARS	g	26,8	2,1	MOULD	UFC/g	50
FAT	g	12,9	1,0			
of which SATURATES	g	2,1	0,2			
FIBRES	g	2,3	0,2			
SALT	g	0,62	0,05			