



VIVISANO WITH SOY GR.500

TECHNICAL MANUFACTURING DETAILS

PRODUCT INFORMATION

EAN CODE: **8000015002473**
 PRODUCT CODE: **A131**

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

(DMD) Date of Minimum Durability (total product life from date of manufacture):

shelf life: **12 MONTHS**

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 soy flour**

INGREDIENTS: **wheat flour, sweetener: maltitol; corn oil, malt extract (malted wheat flour ,malted barley flour), milk proteins, wheat starch, soy flour, raising agents: ammonium bicarbonate, sodium acid pyrophosphate, sodium bicarbonate; emulsifier: soy lecithin; salt, flavours. The product may contain traces of eggs 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	402,00	24,00	CBT 30°C	UFC/g	2000
ENERGY GIVING VALUES	Kj	1679	101	ESCHERICHIACOLI	UFC/g	10
PROTEINS	g	8,7	0,5	STAFILOCOCCO AUREUS	UFC/g	10
CARBHOHYDRATES	g	68,8	4,1	YEAST	UFC/g	50
of which SUGARS	g	3,7	0,2	MOULD	UFC/g	50
POLYALCHOLS	g	15,4	0,9			
FAT	g	13,0	0,7			
of which SATURATES	g	1,9	0,1			
FIBRES	g	4,1	0,2			
SALT	g	0,89	0,05			