



## General Data

|                      |  |
|----------------------|--|
| Product denomination | Cioccolato e Lamponi Monoportion gluten free |
| Sales denomination   | Mono Cioccolato e Lamponi                    |
| Item number          | CA01023                                      |
| EAN code             | 8031092 01023 5                              |
| Intrastat            | 19059080                                     |

## Product Description

|                                 |  |
|---------------------------------|--|
| Physical appearance for 1 piece | Cylindrical, Ø 7cm - h 3,5cm   |
| Weight for 1 piece              | 100g   |
| Pieces carton                   | 9  |
| Net weight carton               | 900g   |
| Specific storage conditions     | -18°C. The thawed product can be stored at 0/+4°C for a maximum of 3 days. |
| Defrosting                      | 3 hours at 0/+4°C.   |
| Shelf-life                      | 12 months  |

## Ingredients

Ingredients: sugar, raspberry puree 14.8% (raspberries, 10% sugar), **cream**, water, dark chocolate 8.2% (cocoa mass, sugar, cocoa butter, emulsifier: **soya** lecithin, vanilla - cocoa: 54% minimum), rice flour, whole **milk**, berries (currants, blackberries, blueberries, in variable proportions), gelatine (glucose syrup, water, sugar, thickener: pectin), vegetable fats (palm kernel, palm), **egg** white, glucose syrup, vegetable fat matter (non-hydrogenated vegetable fats and oils: palm fat, sunflower oil, water, emulsifier E471, acidity regulator E330), **eggs**, cocoa 1.6%, **butter**, dextrose, gelling agents: food gelatine; concentrated **butter**, skimmed **milk** powder, emulsifiers: **soy** lecithin; **milk** protein, acidifier: citric acid (E330); thickener: CMC (E466); salt

May contain traces of: **nuts (almonds, hazelnuts, walnuts, pistachios)**

## Average nutritional value for 100 g

| Nutrient      | Value for 100g | *AR for 100g | U.M.  |
|---------------|----------------|--------------|-------|
| Energy KJ     | 1264           | 15           | kJ    |
| Energy KCal   | 302            | 15           | kcal  |
| Total Fat     | 15             | 21           | grams |
| Saturated Fat | 9.4            | 47           | grams |
| Carbohydrate  | 37             | 14           | grams |
| Sugars        | 26             | 29           | grams |
| Protein       | 3.5            | 7.0          | grams |
| Salt          | 0.09           | 1.5          | grams |

\* Reference intake of an average adult (8400 kJ/ 2000 kcal)

## Allergens

| Allergen                                      | State                |
|---|----------------------|
| Soybeans and products thereof                 | Present              |
| Milk and products thereof (including lactose) | Present              |
| Cereals containing gluten*                    | Absent               |
| Crustaceans and products thereof              | Absent               |
| Eggs and products thereof                     | Present              |
| Fish and products thereof                     | Absent               |
| Peanuts and products thereof                  | Absent               |
| Nuts  | Possible contaminant |
| Celery and products thereof                   | Absent               |
| Sesame seeds and products thereof             | Absent               |
| Sulphur dioxide and sulphites                 | Absent               |
| Lupin and products thereof                    | Absent               |
| Molluscs and products thereof                 | Absent               |
| Mustard and products thereof                  | Absent               |

\*The product can be considered gluten free (gluten <20ppm). Any cross contamination with cereals or product thereof gluten containing is forbidden in production.

## Microbiological Parameters

| Parameter                  | Value           |
|----------------------------|-----------------|
| TBC                        | < 300.000 ufc/g |
| COLIFORMS                  | < 100 ufc/g     |
| STAPHYLOCOCCUS COAGULASE + | < 50 ufc/g      |
| ESCHERICHIA COLI           | < 10 ufc/g      |
| SALMONELLA                 | absent in 25g   |
| LISTERIA MONOCYTOGENES     | absent in 25g   |
| MOULDS                     | < 500 ufc/g     |
| YEASTS                     | < 250 ufc/g     |

- Regulation (EC) n.2073 / 2005 on microbiological criteria for foodstuffs
- Regulation (EC) n.1441 / 2007 amending Regulation (EC) n.2073 / 2005 on microbiological criteria for foodstuffs

## Chemical Parameters

| Parameter | Value    |
|-----------|----------|
| GLUTEN    | < 20 ppm |

## Packaging

Primary packaging                      Paper cups, PET Blister  
Secondary packaging                    Cardboard box, polyolefin

## Logistic Data

|                     |  |
|---------------------|--|
| Pallet type         | EPAL   |
| Pallet protection   | Stretch film, angular cardboard, cover with interlayer cardboard |
| Cartons/Layer       | 12   |
| Layers/Pallet       | 25   |
| Cartons/Pallet      | 300  |
| Total pallet height | 187,5cm + pallet   |
| Net weight pallet   | 270Kg  |

## Certifications and Authorizations

|  |            |
|--|------------|
| Sanitary authorization                         | 01/01/2001 |
| Bollo CE                                       | 12/205 IT  |
| ISO 22000:2018 - Food Safety Management System |            |