



## General Data

Product denomination	Foresta Nera Cake gluten free
Sales denomination	Foresta Nera
Item number	CA01045
EAN code	8031092 01045 7
Intrastat	19059090

## Product Description

Physical appearance for 1 piece	Round, Ø 24cm - h 4cm
Weight for 1 piece	1300 g
Pieces carton	1
Net weight carton	1300 g
Specific storage conditions	-18°C. The thawed product can be stored at 0/+4°C for a maximum of 3 days.
Defrosting	24 hours at 0/+4°C
Shelf-life	12 months

## Ingredients

Ingredients: sugar, berries 14.9% (currants, blackberries, blueberries, in variable percentages), strawberries 14.9%, **cream**, whole **milk**, **eggs**, dark chocolate 9.5% (cocoa mass, sugar, butter cocoa, emulsifier: **soy** lecithin, vanilla - cocoa: 54% minimum), water, **egg** yolk, rice flour, hydrogenated vegetable fats and oils (fats: palm kernel, oil: sunflower), glucose syrup, cocoa 1.5%, rice starch, flavorings, potato starch, gelling agent: edible gelatin, raising agents (disodium diphosphate, sodium hydrogen carbonate, rice starch), **milk** proteins, salt, thickeners: Xanthan (E415).

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	1382	16	kJ
Energy KCal	330	17	kcal
Total Fat	14	20	grams
Saturated Fat	8.6	43	grams
Carbohydrate	46	18	grams
Sugars	40	44	grams
Protein	4.4	8.8	grams
Salt	0.10	1.7	grams

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

## Allergens

Allergen	State
Cereals containing gluten*	Absent
Crustaceans and products thereof	Absent
Eggs and products thereof	Present
Fish and products thereof	Absent
Peanuts and products thereof	Absent
Soybeans and products thereof	Present
Milk and products thereof (including lactose)	Present
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 SPP	Absent in 25 g
LISTERIA MONOCYTOGENES	Absent in 25 g
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                      Cardboard plate  
Secondary packaging                    Carton 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	390 kg

## Certifications and Authorizations

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