



General Data

Product denomination	Choconut Cake gluten free
Sales denomination	Choconut
Item number	CA01075
EAN code	8031092 01075 4
Intrastat	19059090

Product Description

Physical appearance for 1 piece	Round, Ø 24cm - h 4cm
Weight for 1 piece	1200 g
Pieces carton	1
Net weight carton	1200 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, **cream**, water, rice flour, **egg** yolk, **hazelnut** grains 6.5%, **egg** white, dark chocolate 5.9% (cocoa mass, sugar, cocoa butter, emulsifier: **soy** lecithin, vanilla - cocoa: 54% minimum), hydrogenated vegetable fats and oils (fats: palm kernel, oil: sunflower), vegetable fat (non-hydrogenated vegetable fats and oils: palm-fat, sunflower-oil, water, emulsifier: E471, acidity regulator: E330), **hazelnut** paste 3.6%, cocoa 3.4%, milk chocolate 2.5% (sugar, cocoa butter, **milk** powder, cocoa mass, emulsifier: **soy** lecithin, vanilla), **butter**, **eggs**, glucose syrup, corn starch, skimmed **milk** powder, gelling agent: edible gelatin, chocolate decoration (sugar, cocoa mass, cocoa butter, whole **milk** powder, **whey** powder, **lactose**, **butter**, emulsifier: **soy** lecithin, natural vanilla flavoring), raising agents (disodium diphosphate, sodium hydrogen carbonate, rice starch), **milk** proteins, emulsifier: **soy** lecithin, thickener: CMC (E466), salt.

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

Average nutritional value for 100 g

Nutrient	Value for 100g	*AR for 100g	U.M.
Energy KJ	1929	23	kJ
Energy KCal	463	23	kcal
Total Fat	30	43	grams
Saturated Fat	15	75	grams
Carbohydrate	41	15	grams
Sugars	31	34	grams
Protein	6.6	13	grams
Salt	0.17	2.8	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
Mustard and products thereof	Absent
Soybeans and products thereof	Present
Milk and products thereof (including lactose)	Present
Nuts	Present
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	360 kg

Certifications and Authorizations

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