	3C di Pistocchi Claudio & C. Sas	
	MOD19	PRODUCT DETAILS Technical/Logistic

1. PRODUCT DESCRIPTION

Name	RHUM & RAISIN CHOCOLATE CAKE		
Ean Code	40g e	80 3348881 3581	
	250g e	80 3348881 3185	

2. INGREDIENTS:

65% Dark chocolate (Cocoa Mass, Sugar, Cocoa Butter, emulsifier **Soy** Lecithin, Natural Vanilla), dry Raisin, 12% Cocoa Powder, Rhum, **Milk** Cream, Spices. Cocoa Bag in the box for to dust the cake.

Produced in environments where, separately, hazelnuts are also processed.

3. Nutritional Information	Per 100g	GDA%/Daily Value
kJ	1820	21,7%
Kcal	435	
Total Fats	31,4g	45%
Saturated Fat	20,9g	100,5%
Monounsaturated Fats	11,1g	--
Polyunsaturated Fats	6,5g	--
Trans Fats	<1g	--
Carbohydrates	26,05g	9,8%
Sugar	24,3g	27%
Fibers	5,5g	22%
Proteins	5,6	9,9%
Sodium	80mg	3,35%

4. MICROBIOLOGICAL CHARACTERISTICS

Parameter	Size Unit	Value	Tolerance
Aerobic Flora 32°C	Ufc/g	1,54x10 ²	no
Total Coliforms	Ufc/g	<1	no
E.Coli	Ufc/g	<1	no
St. Aureus	Ufc/g	<1	no
Soflito-reducing Clostridia	Ufc/g	<1	no
Salmonella	Ufc/25g	absent	no
Listeria Monocytogenes	Ufc/25g	absent	no
Gluten	Ufc/5mg/kg	N.A.	no

5 ORGANOLEPTIC CHARACTERISTICS


Parameter	Size Unit Ref.	Value	Method
Smell	Panel rating	Cocoa & Toasted	Tasting
Taste	Panel rating	Excellent & long	Tasting
Texture	Panel rating	Creamy & fluid	Tasting

6. CONSERVATION AND TRANSPORT

Shelf life/TMC	240 days
Conservation method	REFRIGERATED CHAIN (+2°/+4°)
Trasportation	Refrigerated Facilities

7. LOGISTIC

Single Cake	Net Weight 40g e	Size 6x6x2h cm	1 cake
Single Cake in the box	Gross Weight 60g e	Size 8x8x2,5h cm	1 cake
Boxes of 45 pieces	Weight 2,660 gr	Size 25x25x13,5h cm	45 cakes
Carton of 4x45 pieces box	Weight 11,240 kg	Size 53x34x28h	180 cakes

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24 cartons in a pallet	Weight Kg 269,760kg	80x120x168h	4320 cakes
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