

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

1. PRODUCT DESCRIPTION

Name & Ean Code	CLASSIC DARK CHOCOLATE CAKE 250g e 80 3348881 0023
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2. INGREDIENTS:

Dark chocolate 65% (Cocoa Mass, Sugar, Cocoa Butter, emulsifier **Soya** Lecithin, Natural Vanilla), 12% Bitter Cocoa Powder, **Milk** Cream, Spices. Cocoa powder in the bag for to dust the cake.

Produced in environments where, separately, hazelnuts are also processed

3. Nutritional Information	Per 100g	GDA%/Daily Value
kJ	1766	21%
Kcal	421	
Total Fats	33,48g	48%
Saturated Fat	20,9g	100,5%
Monounsaturated Fats	11,1g	--
Polyunsaturated Fats	6,5g	--
Trans Fats	<1g	--
Carbohydrates	25,05g	8,8%
Sugar	23,3g	25,9%
Fibers	5,5g	22%
Proteins	4,9g	9,9%
Sodium	76mg	3,2%

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	12 months (24 if frozen)
Conservation method	REFRIGERATED CHAIN (+2°/+4°) (-18°C if frozen)
Trasportation	Refrigerated Facilities

7. LOGISTIC

Single Cake 250g e	Net Weight 250g e	Size 13,5x13,5x2,5h	1 cake
Single Cake in the box	Gross Weight 326g e	Size 15,5x16,5x2,8h	1 cake
Boxes of 52 cakes	Weight 18,750kg e	Size 53x34x28h	52 cakes
24 cartons in a pallet	Weight 450kg e	Size 80x120x168h	1248 cakes
Boxes of 24 cakes	Weight 9,060kg e	Size 47,5x34x16h	24 cakes
44 cartoons in a pallet	Weight 398,640 e	Size 80x120x176h	1056 cakes