

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

1. PRODUCT DESCRIPTION

Name	WHITE CHOCOLATE CAKE WITH APRICOT AND COGNAC 80 3348881 0566
Ean Code	40gr 80 3348881 3772
	250gr 80 3348881 3789
	400gr 80 3348881 3796

2. INGREDIENTS:

Ingredients: White Chocolate (sugar, cocoa butter, **milk** powder, emulsifier **soy** lecithin, natural vanilla), Candied **apricot** (apricot, sugar) **milk** Cream, alcohol, Spices. Cocoa powder to dust the cake.

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

3. Nutritional Information	Per 100g	GDA%/Daily Value
kJ	1912	22,8%
Kcal	457	
Total Fats	30,60g	43,6%
Saturated Fat	19,40g	97%
Monounsaturated Fats	9,10g	--
Polyunsaturated Fats	1,10g	--
Trans Fats	<1g	--
Carbohydrates	51,47g	19,1%
Sugar	50,90g	56,5%
Fibers	0,60g	2,5%
Proteins	3,90	7,9%
Sodium	76mg	3,3%

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	Fruit & Alcohol	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