

	<b>3C di Pistocchi Claudio &amp; C. Sas</b>	
	<b>MOD19</b>	PRODUCT DETAILS Technical/Logistic

### 1. PRODUCT DESCRIPTION

Name & Ean Code	VEGAN DARK CHOCOLATE CAKE 250g e 80 3348881 1563
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### 2. INGREDIENTS:

Dark chocolate 60% (cocoa mass\*, brown sugar\*, cocoa butter\*, emulsifier **soy\*** lecithin), 11% cocoa powder\*, Spring Water. \*From organic farming.

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

3. Nutritional Information	Per 100g	GDA%/Daily Value
<b>KJ</b>	1197	14,4%
<b>Kcal</b>	286	
<b>Total Fats</b>	17,1g	24,5%
Saturated Fat	10,2g	51%
Monounsaturated Fats	5,9g	--
Polyunsaturated Fats	0,7g	--
Trans Fats	0,5	--
<b>Cholesterol</b>	--	--
<b>Carbohydrates</b>	22,4g	8,3%
Sugar	21g	23,5%
<b>Fibers</b>	5,5g	22%
<b>Proteins</b>	4,96g	9,9%
<b>Sodium</b>	108mg	4,5%

### 4. MICROBIOLOGICAL CHARACTERISTICS

Parameter	Size Unit	Value	Tolerance
Aerobic Flora 32°C	Ufc/g	1,54x10 <sup>2</sup>	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 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