



MANUALE DI AUTOCONTROLLO
Technical Data sheet

SIGLA DOCUMENTO: Schede Tec Eng
DATA EMISSIONE October 2014
REVISIONE N° 2
PAGINA 1
ALLEGATI: 0

Coppa 2

Packing marking:	Art. 3012 Coppa 2 x 770 pz.																																																
Dimensions:	Height mm. 125, inner diameter mm.29, external diameter mm.51, weight g.4.8																																																
Ingredients:	Fine wheat meal , wheat starch, fecula of potatoes, sugar, vegetable fats (palm oil), emulsifying agent: soy lecithin E 322 , salt, leavening powders: ammonium and sodium bicarbonate, vanilla, flavourings. Colouring: caramel E150b. It could contain traces of milk .																																																
Label:	Italian / German / English																																																
Product Description:	Moulded cone, baked in industrial oven.																																																
Expiration Time:	Shelf life 18 month, in dry place with integral confection.																																																
Method of Transport and Conservation:	Keep in dry and coolness place, handle with care. FRAGILE.																																																
Package:	Cardboard boxes, bag in neutral polyethylene to alimentary, recyclable (PE). Wood pallet wrapped with extensible film.																																																
Characteristic:	Color clearly brown. Taste characteristic. - Smell characteristic.																																																
Microbiological and Chemical Characteristic:	<table><tr><td>Arsenic</td><td>mg/kg</td><td>< 0.05</td></tr><tr><td>Cadmium</td><td>mg/kg</td><td>0.02</td></tr><tr><td>Chromium</td><td>mg/kg</td><td>< 0.05</td></tr><tr><td>Mercury</td><td>mg/kg</td><td>< 0.01</td></tr><tr><td>Lead</td><td>mg/kg</td><td>< 0.05</td></tr><tr><td>Carica Microbica Mesofila</td><td>UFC/g</td><td>< 10</td></tr><tr><td>Coliformi Totali</td><td>UFC/g</td><td>< 3</td></tr><tr><td>Escherichia Coli</td><td>UFC/g</td><td>absence</td></tr><tr><td>Staffilococchi Aurei</td><td>UFC/g</td><td>< 50</td></tr><tr><td>Salmonelle</td><td>/ 25 g</td><td>absence</td></tr><tr><td>Miceti</td><td></td><td>:</td></tr><tr><td> Muffe</td><td>UFC/g</td><td>< 10</td></tr><tr><td> Lieviti</td><td>UFC/g</td><td>< 10</td></tr><tr><td>Listeria SPP (QL)</td><td></td><td>:</td></tr><tr><td> List. Monocytogenes</td><td>/ 25 g</td><td>absence</td></tr><tr><td>Bacillus Cereus</td><td>UFC/g</td><td>< 50</td></tr></table>	Arsenic	mg/kg	< 0.05	Cadmium	mg/kg	0.02	Chromium	mg/kg	< 0.05	Mercury	mg/kg	< 0.01	Lead	mg/kg	< 0.05	Carica Microbica Mesofila	UFC/g	< 10	Coliformi Totali	UFC/g	< 3	Escherichia Coli	UFC/g	absence	Staffilococchi Aurei	UFC/g	< 50	Salmonelle	/ 25 g	absence	Miceti		:	Muffe	UFC/g	< 10	Lieviti	UFC/g	< 10	Listeria SPP (QL)		:	List. Monocytogenes	/ 25 g	absence	Bacillus Cereus	UFC/g	< 50
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DATA: 15/10/2014

EMESSO Da: Resp. HACCP

APPROVATO DA: Direzione



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FOOD ALLERGY	CERTAIN PRESENCE	POSSIBLE TRACES	CERTAIN ABSENCE
Cereals With Gluten (wheat)	X		
Shellfish			X
Eggs And Products With Eggs			X
Fish and product with fish			X
Peanuts and products with Peanuts			X
Soy and products with soy	X		
Milk and products with Milk (lactose included)		X	
Tree Nut (almonds, walnut, nuts)			X
Celery and products with celery			X
Mustard and products with mustard			X
Seeds of sesamo and products with seeds of sesamo			X
Sulphurous anhydride and solfiti in superior concentration to 10 mg/kg expressed as SO ₂		(< 10 mg/kg)	X

Nutrition Facts	Valore	U.M.	LoQ
Humidity	3,98	g/100 g	0,1
Protein	9,50	g/100 g (N x 6.25)	0,1
Fats	3,62	g/100 g	0,01
Dietary Fiber	3,10	g/100 g	0,5
Ashes	1,16	g/100 g	0,05
Carbohydrates	78,64	g/100 g	0,1
Energy	391	kcal/100 g	1
Energy	1657	kJ/100 g	4
Sugars composition			
Glucose	1,15	g/100 g	0,01
Galactose	<LoQ	g/100 g	0,01
Fructose	0,12	g/100 g	0,01
Lactose	<LoQ	g/100 g	0,01
Sucrose	3,78	g/100 g	0,01
Maltose	0,37	g/100 g	0,01
Maltotriose	<LoQ	g/100 g	0,01
Sodium	2070	mg/kg	0,05

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