



## MANUALE DI AUTOCONTROLLO

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

# Cono Ricoperto Granella

<b>Packing marking:</b>	Art. 3136 Cono Ricoperto Granella x 170 pc.																																																
<b>Dimensions:</b>	Altezza mm. 125 , diametro interno mm. 29, diametro esterno mm. 51, Peso g. 5,5																																																
<b>Ingredients:</b>	Fine wheat meal, sugar, wheat starch, vegetable fats, salt, emulsifying agent: Soya-Lecithin E 322, baking powder: sodium and ammonium bicarbonate, vanillin, aromas. colored with caramel E 150. Covered with dark coating: Sugar, hydrogenated vegetable fats, low fat cocoa powder (10-12% cocoa butter), lactose, emusifier: E322 (soya) flavours. Covered externally with blown rice: Blown rice, sugar, vegetable fats, candied sugar.																																																
<b>Label:</b>	Italian																																																
<b>Product Description:</b>	Rolled up cone, baked in industrial oven. Covered with dark coating and blowed rice.																																																
<b>Expiration Time:</b>	Shelf life 18 month, in dry place with integral confection.																																																
<b>Method of Transport and Conservation:</b>	Keep in dry and coolness place, handle with care. FRAGILE.																																																
<b>Package:</b>	Cardboard boxes, bag in neutral polyethylene to alimentary, recyclable (PE). Wood pallet wrapped with extensible film.																																																
<b>Characteristic:</b>	Color clearly brown. Taste characteristic. - Smell characteristic.																																																
<b>Microbiological and Chemical Characteristic:</b>	<table><tbody><tr><td>Arsenic</td><td>mg/kg</td><td>&lt; 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>&lt; 0.05</td></tr><tr><td>Mercury</td><td>mg/kg</td><td>&lt; 0.01</td></tr><tr><td>Lead</td><td>mg/kg</td><td>&lt; 0.05</td></tr><tr><td>Carica Microbica Mesofila</td><td>UFC/g</td><td>&lt; 10</td></tr><tr><td>Coliformi Totali</td><td>UFC/g</td><td>&lt; 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>&lt; 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>&lt; 10</td></tr><tr><td>Lieviti</td><td>UFC/g</td><td>&lt; 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>&lt; 50</td></tr></tbody></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: 05/11/2014

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 SO2		(< 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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