

	<b>PRODUCT SPECIFICATION</b>	Approved by	Direction
	<b>Amaretti Biscottificio di Verona 20x200 g</b>	Rev	07
		Date	11/12/2019

<b>GENERAL INFORMATION</b>		
	<i>Commercial name</i>	Amaretti
	<i>Product description</i>	Oven baked confectionery product
	<i>Brand</i>	Biscottificio di Verona
	<i>Item code</i>	A200VER
	<i>Net weight</i>	200 g
	<i>Shelf life</i>	12 months
	<i>Storage conditions</i>	Store in a cool, dry place
	<i>Product EAN code</i>	8015997000294
	<i>Carton EAN code</i>	8015997001062

<b>ORGANOLEPTIC CHARACTERISTICS</b>			
<i>Appearance</i>	Rounded shape and chapped surface	<i>Flavour</i>	Typical baked taste of bitter almond
<i>Colour</i>	Light brown	<i>Texture</i>	Light and crisp
<i>Aroma</i>	Typical of apricot kernels		

<b>PRODUCT INFORMATION</b>	
<i>Ingredients</i>	Sugar, <b>wheat</b> flour, apricot kernels 13%, <b>egg</b> white, <b>milk</b> sugar and proteins, raising agent (sodium hydrogen carbonate), flavourings.
<i>Allergens</i>	<b>Wheat (gluten), eggs, milk.</b> May contain traces of <b>nuts</b> .
<i>GMO</i>	Product obtained without the use of GMOs and/or products thereof, in accordance with EC Regulations 1829/2003 and EC 1830/2003.
<i>Ionizing Radiation</i>	The product is not subject to ionizing radiation treatment.
<i>Lot number explanation</i>	Example: L 12568 1 = Shift number 256 = Progressive calendar day 8 = final number of year (2018)

<b>NUTRITIONAL INFORMATION</b>		
	<i>Avarage value per 100 g</i>	<i>Avarage value per portion (28 g)</i>
<i>Energy</i>	1737 kJ 411 kcal	486 kJ 115 kcal
<i>Fats</i>	6,9 g	1,9 g
<i>of which saturates</i>	0,5 g	0,14 g
<i>Carbohydrates</i>	77,8 g	21,8 g
<i>of which sugars</i>	63,1 g	17,7 g
<i>Fiber</i>	5,3 g	1,5 g
<i>Protein</i>	6,8 g	1,9 g
<i>Salt</i>	0,35 g	0,10 g

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<b>CHEMICAL-PHYSICAL &amp; MICROBIOLOGICAL CHARACTERISTICS</b>		
<i>Parameter</i>	<i>Unit of measurement</i>	<i>Standard</i>
Moisture	%	< 3
Water activity (Aw)		< 0,65
Total Plate Count	cfu/g	< 1000
Yeasts & Moulds	cfu/g	< 100
Staphylococcus Aureus	cfu/g	< 10
Salmonella	/25 g	absent
Listeria	/25 g	absent

<b>PACKAGING</b>			
<i>Name of packaging element</i>	<i>Material type</i>	<i>Weight</i>	<i>Printing method</i>
Internal tray	PET	9 g	n.a.
Retail packaging	PolyPropylene film	5 g	Flexoprinted 1 to 8 colours
Carton	Corrugated fibreboard	300 g	Flexoprinted 1 colour

<b>LOGISTIC INFORMATION</b>								
<i>UNIT</i>	Dimension (mm)			Volume (m <sup>3</sup> )	Number of internal trays	Net weight (g)	Gross weight (g)	
	L	W	H					
	110	230	50	0,0013	1	200	214	
<i>CARTON</i>	Dimension (mm)			Volume (m <sup>3</sup> )	Units per carton	Net weight (kg)	Gross weight (kg)	
	L	W	H					
	560	240	260	0,0349	20	4	4,6	
<i>PALLET</i>	Dimension (cm)			Cartons per layer	Layers per pallet	Cartons per pallet	Net weight (kg)	Gross weight (kg) (without pallet)
	L	W	H					
	80	120	223	7	8	56	224	257,6