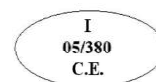


## PRODUCT TECHNICAL SHEET

### LITTLE CHOCOLATE CAKE

Round (12 servings)



Trade name	Little chocolate Cake
Product category	Frozen bakery product
EAN Code	8032601913580
Article Code	0712020101

#### Ingredient list

Cream: water, sugar, fats from coconut, palm and palm kernel in varying proportions, EGG yolk, inverted sugar, stabilizers: sorbitol syrup, hydroxypropyl cellulose, potassium phosphates, sodium phosphates, calcium acetate and calcium sulphate, modified potato starch, skimmed powdered MILK, MILK proteins, powdered WHEY, glucose syrup, LACTOSE, emulsifiers: acetic and lactic and mono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, SOY lecithin, thickeners: sodium alginate and carrageenan, salt, flavourings, colours: beta-carotene, riboflavins and annatto.

Cocoa paste (25%): sugar, palm plant, sunflower, grain and rape oil in variable proportion, low fat cocoa (4%), HAZELNUTS (2,5%), powdered WHEY, LACTOSE, emulsifier: SOY lecithin, flavourings.

Cocoa sponge cake: WHEAT flour, EGGS, sugar, water, glucose syrup, low fat cocoa powder, emulsifier: mono- and diglycerides of fatty acids, leavening agents: disodium diphosphate and sodium bicarbonate, humectant: glycerol, salt.

Soft syrup: water, inverted sugar, sugar, glucose syrup, flavourings.

May contain traces of other NUTS (ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS).

Microbiological characteristics	Mesophile bacteria microorganisms count:	< 5 × 10 <sup>5</sup> cfu/g
	Enterobacteriaceae:	< 5 × 10 <sup>3</sup> cfu/g
	Coagulase-positive Staphylococci:	< 50 cfu/g
	Listeria monocytogenes:	absent in 25 g
	Salmonella spp:	absent in 25 g

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Nutrition information Energy 338 kcal 1412 kJ Average values for 100 g of product Fat 20,2 g	
□ of which saturates	11,7 g
Carbohydrate	35,1 g
□ of which sugars	26,2 g
Protein 3,5 g Fibers	1,1 g
Salt	0,23 g

Presentation	Product placed on cardboard tray coated with polypropylene film suitable for food contact
Packaging	Corrugated cardboard box containing 1 piece
Net weight	1,2 kg
Palletizing	168 boxes per pallet
Delivery temperature	≤ □ 18 °C
Date of minimum durability	18 months from production date
Directions for storage	Keep at a temperature of □ □ 18 °C
Directions for preparation	For thawing, keep at refrigeration temperatures at least 6-8 hours before consumption. Once thawed, do not refreeze and keep at temperatures of 0/+4 °C, consume within 3 days

Statement regarding the presence of ingredients treated with ionizing radiations: absent (in compliance with regulation 1999/2/CE issued on Feb. 22, 1999)			
Statement regarding the content of genetically modified organisms: absent (in compliance with the regulations CE 1829/2003 and 1830/2003 issued on September 22, 2003)			
Statement regarding the presence of allergens (in compliance with regulation 1169/2011 issued on Oct. 25 2011)			
(1) the allergen is a deliberately used ingredient			
(2) the presence of allergen cannot be excluded positively (cross contamination)			
(3) the presence of allergen is positively excluded			
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and 1 products thereof			
Crustaceans and products thereof	3 Eggs and products thereof	1 Fish and products thereof	3 Peanuts
and products thereof	3		
Soybeans and products thereof			1
Milk and products thereof (including lactose)			1
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia 1 or Queensland nuts, and products thereof			1
Celery and products thereof	3 Mustard and products thereof	3 Sesame seeds and products thereof	3
<del>Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the 3 total SO<sub>2</sub> (calculated for products as proposed ready for consumption)</del>			
<del>Lupin and products thereof</del>			<del>3</del>



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