

<b>SCHEDA TECNICA PRODOTTO</b>		Ambachtsstraat 1-5 B-2400 Mol Tel. algemeen +32 (0)14 34 70 70   Fax +32 (0)14 31 66 10   info@jangevers.be BTW BE 0403.772.396 RPR Turnhout		SP.T. 04.4 Rev. 3 DEL 01/07/2020																																																																
<b>CONFETTI 70% DARK CHOCOLATE SILVER AND GOLD COLOR</b>																																																																				
<b>1.PRESENTAZIONE DEL PRODOTTO/PRESENTATION OF THE PRODUCT</b>																																																																				
<b>Aspetto del prodotto/ global appearance of product</b>		Confetto lente fondente Forma: Lente Lentils dark chocolate Solid consistence, lentils shape																																																																		
<b>Gusto/ flavour</b>		Dolce/ sweet																																																																		
<b>Peso / Weight (1pc)</b>		1 g ± 0,5																																																																		
<b>Pezatura/ pc in 100g</b>		110 pc/ 100 g																																																																		
<b>INGREDIENTI/ INGREDIENTS</b>		Sugar, cocoa paste, rice starch, cocoa butter, mltodextrin, SOY lecithin (E322), FISH gelatine, flavour: vanilla, colorings (see above), Glazing agent: If gold shellac (E904)																																																																		
<b>% - Kg INGREDIENTI/ %- KG INGREDIENTS</b>		<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 80%;"></th> <th style="width: 20%; text-align: right;">%</th> </tr> </thead> <tbody> <tr><td>Sugar</td><td style="text-align: right;">60,53</td></tr> <tr><td>Cocoa paste</td><td style="text-align: right;">28,00</td></tr> <tr><td>Rice starch</td><td style="text-align: right;">8,20</td></tr> <tr><td>Cocoa butter</td><td style="text-align: right;">2,70</td></tr> <tr><td>Maltodextrin</td><td style="text-align: right;">0,30</td></tr> <tr><td>SOY lecithin</td><td style="text-align: right;">0,25</td></tr> <tr><td>FISH gelatine</td><td style="text-align: right;">0,02</td></tr> <tr><td>Vanilla flavour</td><td style="text-align: right;">0,004</td></tr> <tr><td>Coloring</td><td style="text-align: right;">0,003</td></tr> <tr><td>if GOLD:</td><td></td></tr> <tr><td>Shellac</td><td style="text-align: right;">0,01</td></tr> </tbody> </table>					%	Sugar	60,53	Cocoa paste	28,00	Rice starch	8,20	Cocoa butter	2,70	Maltodextrin	0,30	SOY lecithin	0,25	FISH gelatine	0,02	Vanilla flavour	0,004	Coloring	0,003	if GOLD:		Shellac	0,01																																							
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<b>Confezionamento/ Packaging</b>	<p>Confezionamento in cartone da 1 kg Tutte le confezioni sono identificate con numero di lotto, scadenza e peso netto.</p> <p>Packaging in box 1 kg All packages are marked with batch number, expiry date and net weight. Palletizing: EPAL 80x 120 cm</p>		
<b>Condizioni di trasporto e stoccaggio/ Transport and storage conditions</b>	<p>I veicoli e i contenitori utilizzati devono essere puliti e in ottime condizioni sia esterne che interne. Il prodotto non deve essere trasportato con materiale non compatibile con i cibi. Il prodotto deve essere trasportato in abbinamento a materiali non aromatici Conservare il prodotto in un luogo fresco e asciutto, lontano da fonti di calore e umidità. Temp. 15-25 ° C Rh. 20-60% The vehicles and containers used must be clean and in good condition both external and internal. The product should not be transported with material that is not compatible with food. The product must be transported in combination with materials not aromatic Store in a cool, dry place, away from sources heat and humidity. Temp. 15-25 ° C Rh. 20-60%</p>		
<b>Da consumarsi preferibilmente entro / Shelf life</b>	<p>Due anni nelle condizioni di stoccaggio sopra descritte. Two years under storage conditions described above.</p>		
<b>Modalità di consumo/ Mode of consumption</b>	<p>Tal quale / Either is as it</p>		
<b>Categorie di consumatori / Consumers categories</b>	<b>Celiaci/Celiacs</b> SI / YES	<b>Anziani/Olds</b> SI/ YES	<b>Bambini/Children</b> SI/YES
	<b>Vegetariani/ Vegetarians</b> NO / NOT	<b>Diabetici/Diabets</b> NO/ NOT	
<b>HALAL KOSHER</b>	<p>Il prodotto è certificato halal / The product is halal certified Il prodotto è certificato kosher / The product is kosher certified</p>		
<b>INFORMAZIONI ALLERGENI/ INFORMATION ALLERGENS</b>			
<p>The product contain SOY and FISH The product may contain traces of milk and Almond</p>			
<b>DICHIARAZIONE / DECLARATION</b>	<p>The product has got all the characteristucs requested by law.</p>		
<b>DATA /DATE</b>			
07/09/2020			

