

<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 border="0" style="width: 100%;"> <tr> <td></td> <td style="text-align: right;">%</td> </tr> <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> </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																														
	%																																																										
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																																																										
<b>* Colorings agent</b>		<b>E number</b>		<b>AZO FREE</b>																																																							
Silver		E174		V																																																							
Gold		E174-E100		V																																																							
Pink Gold		E174- -E100- E122-E124																																																									
The colorings E122-E124 may have an adverse effect on activity and attention in children																																																											
<b>Informazioni nutrizionali/ Nutrition information</b>		<table border="0" style="width: 100%;"> <tr> <td>Energia</td> <td>k J</td> <td>1935</td> <td>Energy</td> <td>kJ</td> <td>1935</td> </tr> <tr> <td></td> <td>kcal</td> <td>459</td> <td>value</td> <td>kcal</td> <td>459</td> </tr> <tr> <td>Grassi</td> <td></td> <td>16</td> <td>Fat</td> <td></td> <td>16</td> </tr> <tr> <td>di cui saturi</td> <td></td> <td>10</td> <td>of which saturated</td> <td></td> <td>10</td> </tr> <tr> <td>Carboidrati</td> <td></td> <td>76</td> <td>Carbohydrates</td> <td></td> <td>76</td> </tr> <tr> <td>di cui zuccheri</td> <td></td> <td>60</td> <td>of which sugar</td> <td></td> <td>60</td> </tr> <tr> <td>Fibre</td> <td></td> <td>1,4</td> <td>Fibre</td> <td></td> <td>1,4</td> </tr> <tr> <td>Proteine</td> <td></td> <td>5</td> <td>Proteins</td> <td></td> <td>5</td> </tr> <tr> <td>Sale</td> <td></td> <td>0,1</td> <td>Salt</td> <td></td> <td>0,1</td> </tr> </table>				Energia	k J	1935	Energy	kJ	1935		kcal	459	value	kcal	459	Grassi		16	Fat		16	di cui saturi		10	of which saturated		10	Carboidrati		76	Carbohydrates		76	di cui zuccheri		60	of which sugar		60	Fibre		1,4	Fibre		1,4	Proteine		5	Proteins		5	Sale		0,1	Salt		0,1
Energia	k J	1935	Energy	kJ	1935																																																						
	kcal	459	value	kcal	459																																																						
Grassi		16	Fat		16																																																						
di cui saturi		10	of which saturated		10																																																						
Carboidrati		76	Carbohydrates		76																																																						
di cui zuccheri		60	of which sugar		60																																																						
Fibre		1,4	Fibre		1,4																																																						
Proteine		5	Proteins		5																																																						
Sale		0,1	Salt		0,1																																																						
<b>Dati microbiologici/ Microbiological features (ufc/g)</b>		<table border="0" style="width: 100%;"> <tr> <td>Conta mesofili totali</td> <td>UFC/g</td> <td>&lt;1000 UFC/g</td> </tr> <tr> <td>Coliformi totali</td> <td>UFC/g</td> <td>&lt;10 UFC /g</td> </tr> <tr> <td>Coliformi Fecali</td> <td>UFC/g</td> <td>&lt;10 UFC/ g</td> </tr> <tr> <td>Escherichia Coli</td> <td>UFC/g</td> <td>&lt;10 UFC /g</td> </tr> <tr> <td>Straphulococcus Aureus</td> <td>UFC/g</td> <td>&lt;100 UFC/g</td> </tr> <tr> <td>Salmonella Spp</td> <td>UFC/g</td> <td>assente in 25 g</td> </tr> <tr> <td>Muffe e Lieviti/ Moulds and yeats</td> <td>UFC/g</td> <td>&lt;100 UFC/g</td> </tr> </table>				Conta mesofili totali	UFC/g	<1000 UFC/g	Coliformi totali	UFC/g	<10 UFC /g	Coliformi Fecali	UFC/g	<10 UFC/ g	Escherichia Coli	UFC/g	<10 UFC /g	Straphulococcus Aureus	UFC/g	<100 UFC/g	Salmonella Spp	UFC/g	assente in 25 g	Muffe e Lieviti/ Moulds and yeats	UFC/g	<100 UFC/g																																	
Conta mesofili totali	UFC/g	<1000 UFC/g																																																									
Coliformi totali	UFC/g	<10 UFC /g																																																									
Coliformi Fecali	UFC/g	<10 UFC/ g																																																									
Escherichia Coli	UFC/g	<10 UFC /g																																																									
Straphulococcus Aureus	UFC/g	<100 UFC/g																																																									
Salmonella Spp	UFC/g	assente in 25 g																																																									
Muffe e Lieviti/ Moulds and yeats	UFC/g	<100 UFC/g																																																									

<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 characteristic requested by law.</p>		
<b>DATA /DATE</b>			
07/09/2020			

