|  |  |
| --- | --- |
| PRODUCTS | **Giandujotto fondente** |
| PRODUCT NAME  | chocolate  |
| WRAPPING | Aluminium wrapper laminated paper corresponding to food safety regulations |
| PACKAGING | Pvc bag |
| STORAGE | Store in a cool, dry place. Ideal temperature of 15 µg/18 ºS. Product storage period: 8 (eight) months |
| INTERNAL CHECKS | We carry out the control procedures according to the HCCP method |
| CODES FOR RECYCLINGAlways check the provisions of your municipality |

|  |  |  |
| --- | --- | --- |
|  | COS’E’ | DOVE VA |
| Bag | PP5 | Plastic |
| Wrapping | C/PAP 82 | differentiated |

 |
| INGREDIENTS | Dark chocolate cocoa min. 58% (cocoa mass, sugar, cocoa butter, emulsifier: soy lecithin, natural vanilla extract), hazelnut paste 25%. |
| ALLERGENS | **May contain traces of: cerali with gluten, eggs and nuts.**  |
| NUTRITIONAL INFORMATION  |

|  |
| --- |
| Average nutritional values per 100 g of product |
| Energy | 2.354 Kj584 Kcal |
| FatOf which saturated | 46,36 g17,36 g |
| CarbohydratesOf which sugars | 35,73 g30,49 g |
| Protein | 8,35 g |
| Salt | 0,03 g |

 |
| MICROBIOLOGICAL ANALYSIS (production averages) | in the standard |