



TECHNICAL SPECIFICATIONS:

NAME: CROCOLOSO GINGERBREAD - buckets 3,900 kg
Internal Code: f.9225567.5854760.0640223

Net weight: 3,9 kg

INGREDIENTS:

sugar
sunflower oil
glucose syrup
biscuits (Ingredients: wheat flour, sugar, glucose syrup, vegetable fats, emulsifier soya lecithin, salt) (14 %)
hazelnuts
soluble malted barley
corn starch
flavourings
salt
emulsifier soya lecithin

May contain traces of milk, egg, peanut and other nuts, because in the same production line we work as well with this kind of raw materials.

Suggestions for use: Ideal to create crunchy ripples and marbling effect. Dose as required.

CHEMICAL PHYSICAL SPECIFICATIONS:

Refractometric dry matter, °Bx: -

Humidity, %: <3

Acidity (as monohydrated citric acid, %): -

Energetic value, kJ/100g: 2249 (538 kcal/100g)

Carbohydrates, %: 64

of which sugars, %: 46,4

Fats, %: 30

Saturated fat, % 2,7

Proteins, %: 3

Salt, %: 0,4

Dietary fiber, %: 1,2

Alcoholic degree, %: -

MICROBIOLOGICAL SPECIFICATIONS:

Standard Plate Count (CFU): 5000/g max

Yeasts and Moulds (CFU): abs/0,1g

Coliforms (CFU): abs/0,1g

Salmonella (CFU): abs/25g

Shelf life: 36 months

Storage: room temperature

SHELF LIFE:

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