



## Product specification of Ottimini fatti di frutta - 0,35kgx18

### COMPANY DETAILS

<b>Company Name</b>	F. DIVELLA S.P.A.		
<b>Address</b>	LARGO DOMENICO DIVELLA 1, 70018 RUTIGLIANO (BA)		
<b>Place of production</b>	VIA ADELFA, Z.I. RUTIGLIANO, 70018 RUTIGLIANO (BA)		
<b>Contacts</b>	Tel: 0804779111	e-mail: <a href="mailto:divella@divella.it">divella@divella.it</a>	<a href="http://www.divella.it">www.divella.it</a>
<b>Certifications</b>	ISO 9001:2008; ISO 14001:2004; ISO 22000; FSSC 22000; BRC; IFS		

### PRODUCT INFORMATION

<b>Divella article code</b>	1305342
<b>Sales name of the product</b>	Ottimini fatti di frutta
<b>Legal sales name of product</b>	Fruit biscuits
<b>Brand</b>	Divella
<b>Range</b>	Biscuits
<b>Invoicing unit</b>	piece

### LOGISTIC INFORMATION

<b>Unit EAN code</b>	8005121213898
<b>Unit net weight (kg)</b>	0,35
<b>Metrological control (e)</b>	Yes
<b>Number of units per case</b>	18
<b>Case net weight (kg)</b>	6,3
<b>Case gross weight (kg)</b>	7,2
<b>Case EAN code</b>	08005121733891

### UNIT DIMENSIONS (MM)

<b>Length</b>	150
<b>Depth</b>	80
<b>Hight</b>	230

### CASE DIMENSIONS (MM)

<b>Length</b>	280
<b>Depth</b>	480
<b>Hight</b>	260

### BATCH CODE

<b>Structure</b>	L + day (number), month (letter), year (letter)
<b>Position</b>	On the back of the product

### PACKAGING DETAILS

<b>Primary packaging</b>	Polypropylene
<b>Secondary packaging</b>	Cardboard
<b>Tertiary packaging</b>	N/A

### PALLET INFORMATION

<b>Number of cases per layer</b>	6
<b>Number of layers per pallet</b>	7
<b>Number of cases per pallet</b>	42

### SPECIFIC CHARACTERISTICS

<b>Shelf life</b>	16 months
<b>Storage instruction</b>	Store in a cool and dry place

### STATEMENT

<b>Nutritional Information</b>	All. XV Rif. Reg.Ce 1169/11
<b>Allergen</b>	Reg. UE 1169/2011, All. II



**INGREDIENT LIST ON THE LABEL IN DESCENDING ORDER (For allergens see ingredients in capital letters)**

Soft WHEAT flour, sugar, fresh EGGS 5,9%, cherries 4,9% (cherries, sugar, glucose-fructose syrup, fruit juice, acidity regulator: citric acid, preservatives: potassium sorbate, sulfur dioxide), refined orange peel 2,4% (orange peel, glucose-fructose syrup, sucrose, acidity regulator: citric acid), candied lemon zest 2% (lemon zest, minced lemon zest, glucose-fructose syrup, sucrose, acidity regulator: citric acid), WHEAT starch, paste and pieces of candied orange 1,2%

**ALLERGEN STATEMENT**

Substances or products causing allergies or intolerances. Allergens as listed in Annex II to Regulation (EU) No.1169/2011	Intentional addition (Ingredient)	May contain traces of
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.	X	
Crustaceans and products thereof.		
Eggs and products thereof.	X	
Fish and products thereof.		
Peanuts and products thereof.		
Soybeans and products thereof.		X
Milk and products thereof (including lactose).		X
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.		X
Celery and products thereof.		
Mustard and products thereof.		X
Sesame seeds and products thereof.		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> .		
Lupin and products thereof.		
Molluscs and products thereof.		

**NUTRITIONAL INFORMATION**

<b>Average Nutritional Values per 100g</b>	Energy (kJ)	1907
	Energy (kcal)	453
	Fat (g)	14,9
	of which saturated fat (g)	7,3
	Carbohydrate (g)	72,4
	of which sugar (g)	25,3
	Fiber (g)	2,2
	Protein (g)	6,4
	Salt (g)	0,44

**CHEMICAL AND PHYSICAL PARAMETERS**

<b>Humidity</b>	3,50-4%
<b>Aw</b>	0,27 – 0,32%
<b>ph</b>	7,2-7,7%
<b>Amount of peroxides</b>	<10
<b>Pesticide Residues</b>	Reg.396/2005 and subsequent amendments
<b>Mycotoxins</b>	Reg.1881/2006 and subsequent amendments
<b>Heavy Metals</b>	Reg.1881/2006 and subsequent amendments



#### MICROBIOLOGICAL PARAMETERS

<b>Total bacteria count</b>	<10000 cfu/ g
<b>Enterobacteriaceae</b>	0
<b>Staphylococcus aureus</b>	N/A
<b>Listeria Monocytogenes</b>	<100 cfu/ g
<b>Moulds</b>	<1000
<b>Yeasts</b>	<1000
<b>Escherichia Coli</b>	absent in 0,1g
<b>Bacillus Cereus</b>	<100 cfu/ g
<b>Cd</b>	<0,10 mg/kg
<b>Acrylamide</b>	<500 µg/kg
<b>Deoxynivalenol</b>	<500 µg/kg
<b>Zearalenone</b>	<50 µg/kg
<b>Aflatoxin B1</b>	<2 µg/kg
<b>Aflatoxins B1+B2+G1+G2</b>	<4 µg/kg
<b>Ochratoxins</b>	<3 µg/kg
<b>T2+HT2</b>	<25 µg/kg
<b>Pb</b>	<0,2 mg/kg

#### DECLARATIONS

<b>HACCP</b>	F. Divella S.p.A. has a self-control manual prepared following Reg. Ce 178 of 28/01/2002; 852 of 29/04/2004; 882 of 29/04/2004 and 15/11/2005 n.2073 and subsequent amendments. No. Registration IT-BA-037-29. The HACCP was implemented following all the available Sector Guidelines approved by the Ministry of Health.
<b>Characteristics of packaging materials</b>	Material in compliance with current regulations on materials intended to come into contact with foodstuffs (Reg Ce 1935/2004, 10/2001); D.M. 21/03/1973 and subsequent amendments.
<b>Declaration No GMO</b>	F. Divella S.p.A. operates in full compliance with the no GMO criteria and the pasta produced is therefore guaranteed 100% GMO free.