



Product specification of Grottoli con gocce di cioccolato - 0,4kgx18

COMPANY DETAILS

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

PRODUCT INFORMATION

Divella article code	1305462
Sales name of the product	Grottoli con gocce di cioccolato
Legal sales name of product	Chocolate chips biscuits
Brand	Divella
Range	Biscuits
Invoicing unit	piece

LOGISTIC INFORMATION

Unit EAN code	8005121214413
Unit net weight (kg)	0,4
Metrological control (e)	Yes
Number of units per case	18
Case net weight (kg)	7,2
Case gross weight (kg)	8,1
Case EAN code	08005121734645

UNIT DIMENSIONS (MM)

Length	150
Depth	90
Hight	240

CASE DIMENSIONS (MM)

Length	280
Depth	490
Hight	265

BATCH CODE

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

PACKAGING DETAILS

Primary packaging	Polypropylene
Secondary packaging	Cardboard
Tertiary packaging	N/A

PALLET INFORMATION

Number of cases per layer	6
Number of layers per pallet	7
Number of cases per pallet	42

SPECIFIC CHARACTERISTICS

Shelf life	12 months
Storage instruction	Store in a cool and dry place

STATEMENT

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



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

Soft WHEAT flour 51,5%, sugar, sunflower oil, fresh EGGS 6,7%, pure cocoa chocolate 6,5% (sugar, cocoa paste, cocoa butter, emulsifier: SOY lecithin, flavorings), MILK proteins, WHEAT starch, raising agents (ammonium bicarbonate, sodium bicarbonate), salt, flavorings.

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	0
Crustaceans and products thereof.	0	0
Eggs and products thereof.	X	0
Fish and products thereof.	0	0
Peanuts and products thereof.	0	0
Soybeans and products thereof.	X	0
Milk and products thereof (including lactose).	X	0
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.	0	X
Celery and products thereof.	0	0
Mustard and products thereof.	0	X
Sesame seeds and products thereof.	0	0
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ .	0	0
Lupin and products thereof.	0	0
Molluscs and products thereof.	0	0

NUTRITIONAL INFORMATION

Average Nutritional Values per 100g	Energy (kJ)	1972,3
	Energy (kcal)	469,6
	Fat (g)	18
	of which saturated fat (g)	2,95
	Carbohydrate (g)	69
	of which sugar (g)	26,7
	Fiber (g)	2
	Protein (g)	6,9
	Salt (g)	0,37

CHEMICAL AND PHYSICAL PARAMETERS

Humidity	3-3,5%
Aw	0,32-0,37%
ph	6-6,5%
Amount of peroxides	<10
Pesticide Residues	Reg.396/2005 and subsequent amendments
Mycotoxins	Reg.1881/2006 and subsequent amendments
Heavy Metals	Reg.1881/2006 and subsequent amendments



MICROBIOLOGICAL PARAMETERS

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

DECLARATIONS

HACCP	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.
Characteristics of packaging materials	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.
Declaration No GMO	F. Divella S.p.A. operates in full compliance with the no GMO criteria and the pasta produced is therefore guaranteed 100% GMO free.