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Cf/Piva e Registro Imprese Cuneo 00312060049

SCHEDA TECNICA

Author: Sandra Grimaldi

Last update date: 05/03/2021

Trade name: SAVOIARDI 500g

Identification code: 013

Description: ladyfingers cookies

Ingredients:

wheat flour, sugar, fresh **eggs** 26%, raising agents: sodium hydrogen carbonate, ammonium hydrogen carbonate, glucose syrup, natural flavours, salt.

My contain milk and soya.

Nutrition declaration (Average values for 100 g of product):

Energy value 1599 kJ - 378 kcal

Fat 3,8 g of which saturates 1,1 g

Carbohydrate 76,5 g of which sugars 42 g

Proteins 8,5 g

Fibre 1,7 g

Salt 0,25 g

Chemical and physical characteristics:

Color: golden yellow

Taste: typical

Odor: characteristic

Medium weight of baked product: from: 7,75 g - to: 8,75 g

Moisture: from: 7,5 % - to: 9,5 %

Medium Weight: Min: 500,0 g



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Microbiological standard:

TPC - Max: 1000,0 cfu/g
Yeasts and Moulds - Max: 100,0 cfu/g
Enterobacteriaceae - Max: 100,0 cfu/g
Salmonella spp - Assente/25g
St.aureus - Assente/1g
Ps. Aeruginosa - Assente/1g

Sensory characteristics:

Specific product with no unpleasant odors and flavors

Best Before:

About 10 months

TMC

- Day 15 if produced in the first half of the month
- Day 28-29-30-31 if produced in the second half of the month

Batch number:

Date of manufacture (in code)

Conditions for storage:

Store in a cool and dry place