

MATERIAL DATA SHEET

EXTRA DARK CHOCOLATE PRALINES WITH COCOA CREAM FILLING

PRODUCT DESCRIPTION

Extra dark chocolate pralines (cocoa solids 50% minimum) with cocoa cream filling.
Suitable for adults.

LEGISLATIONS

- Directive 2000/36/CE "Relative to the products of cocoa and chocolate products intended for human consumption"
- D. Lgs. No. 178 " Implementation of Directive 2000/36 EC on cocoa products and chocolate intended for human consumption"
- D. Lgs. No.109, 27 January 1992 "Implementation of Directive 2000/36 CE on cocoa products and chocolate intended for human consumption"
- D. Lgs. No.77, 16 February 1993 "Implementation of Directive 90/496/CEE on nutrition labeling of foods."
- REGULATION (CE) No. 1830/2003 "on the traceability and labeling of genetically modified organisms and the traceability of food and feed produced from genetically modified organisms and amending Directive 2001/18/CE."
- REGULATION (CE) No. 1829/2003 "on genetically modified food and genetically modified feed"
- D. Lgs. No.68, 25 March 2000 " Labeling, presentation and advertising of foodstuffs for the final consumer .
- REGULATION (CE) No 472/2002 "defines the maximum levels of certain contaminants in foodstuffs"
- REGULATION (CE) No. 1881/2006 "setting maximum levels of certain contaminants in foodstuffs"
- REGULATION (CE) No. 1924/2006 "on nutrition and health claims on foods".
- Circular N.10, 9 June 1999 "directive in matters of official control on food values maximum allowable mycotoxins in foodstuffs of national origin, EU and third countries.
- REGULATION (CE) No. 2073/2005 "on microbiological criteria for foodstuffs."
- Directive 2004/72/EC - 2005/79/EC - 2007/19/EC "on materials and articles made of plastics intended to come into contact with foodstuffs"
- Directive CEE 572, 19 December 1985 ", which establishes the list of simulants to be used for testing migration of constituents of materials and articles of plastics intended to come into contact with foodstuffs"
- Directive 88/388/CEE, 22 June 1988 "on the approximation of laws of Member States in the field of aromas for use in food and materials for their production".
- REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of

Aggiornato al 07/02/2020

Recepimento e aggiornamento 2018/775/EU

Verificato da	DIRTEC	Approvato da	AD	Emesso da	CQ
Data 11/09/08	Firma	Data 11/09/08	Firma	Data 11/09/08	Firma
					

the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004.

- COMMISSION IMPLEMENTING REGULATION (EU) 2018/775 of 28 May 2018 laying down detailed rules for applying Article 26 (3) of Regulation (EU) no. 1169/2011 of the European Parliament and of the Council relating to the provision of food information to consumers, as regards the rules on the indication of the country of origin or place of provenance of the primary ingredient of a food.

NUTRITIONAL ANALYSIS

INGREDIENTS

Filling (approx. 60%): sugar, fractionated vegetable oils and fats (palm), skimmed cocoa powder (8%), **whey powder**, emulsifier: **soya lecithin**; flavour. Shell (approx. 40%): sugar, cocoa mass, cocoa butter, emulsifier: **soya lecithin**; natural vanilla flavour.

ORIGIN DECLARATION

Origin primary quality ingredient: COCOA NON UE

NUTRITIONAL INFORMATION

VALORI MEDI X 100g/ Nutrition Facts values for average 100g		Metodo
VALORE ENERGETICO / Calories	2380 kJ/562 kcal	calculated
GRASSI TOTALI / Total Fat	35.8 g	calculated
di cui SATURI/Saturated Fat	19.5 g	calculated
CARBOIDRATI / Carbohydrate	54.0 g	Calculated
di cui zuccheri	50.6 g	Calculated
PROTEINE /Protein	3.7	calculated
SALE /Salt	0.02 g	Calculated

MICROBIOLOGICAL ANALYSIS

METHOD

Total plate count (CFU/1g)	<10000	ISO 4833:2003
Enterobacteriaceae	< 100	ISO 21528-2:2004
E.coli	< 10	ISO 16649-2:2001
Stafilococchi	< 10	UNI EN ISO 6888-1 2004
Mould 25°C (CFU/1g)	<100	ISO 7954:1987
B.Cereus (CFU/1g)	<100	ISO 7932:2004
Salmonella (CFU/25g)	absent	ISO 6579:2002 /Cor 1 2004

ALLERGENS

Contain milk and soy.

May contain traces of nuts and gluten.

STATUS OGM

Our products are not subject to labelling according to the european rules n. 1829/1830 del 2003.

PACKAGING

- Primary packaging: wrapping in accordance to the alimentary law 283/62 of 30/04/62 and modifications.
- Secondary packaging: PPL neutral or printed suitable for food contact.
- Tertiary packaging: printed or plain case for food use.

SHELF LIFE

18 months after confectionary date.

RECOMMENDED STORAGE CONDITIONS

Store in cool, dry and away from heat (temperature between 18 and 22 ° C).

The product must be transported in vehicles completely sealed to preserve it from weathering. In the summer months transport must be made using insulated or refrigerated means if possible.

Upon arrival at the point distribution to maintain the temperature of storage, not overlap or crush the package.

At the time of purchase is advised consumers to keep the product in a cool place, away from sources of heat and odors.