



## Product specification

<b>Product name:</b>	Tortina 21 g Original HF	
<b>Name of the food:</b>	Milk chocolate specialty with hazelnut cream filling (54%) and crispy wafers	
<b>Condition of use:</b>	ready for consumption	
<b>Ingredients:</b>	<b>milk</b> chocolate 39% (sugar, cocoa mass, cocoa butter, whole <b>milk</b> powder, skimmed <b>milk</b> powder, emulsifier <b>soy</b> lecithins), <b>hazelnuts</b> 27% in the cream filling, sugar, coconut oil, <b>wheat</b> flour, whey powder ( <b>milk</b> ), skimmed <b>milk</b> powder, cream powder ( <b>milk</b> ), <b>barley</b> malt extract, fat-reduced cocoa, emulsifier <b>soy</b> lecithins, raising agents (sodium hydrogen carbonate, disodium diphosphate), salt, <b>soy</b> flour, spices, Bourbon vanilla pods	
<b>Allergen information:</b>	Contains gluten (cereals), soy, milk and hazelnuts. May contain peanuts and almonds.	
<b>Nutrition declaration:</b>	100 g	
	energy	2.321 kJ
	energy	557 kcal
	fat	36 g
	of which saturated fatty acids	20 g
	carbohydrate	47 g
	of which sugars	40 g
	protein	10 g
	salt	0,28 g
<b>Sensory characteristics:</b>	typical, without off-flavour	
<b>Chemical and physical characteristics:</b>	moisture	max. 2,5 %
	aw-value	max. 0,4
<b>Microbiological characteristics:</b>	Total aerobic plate count	max. 10.000 cfu/g
	Enterobacteriaceae	max. 100 cfu/g
	E. coli	max. 10 cfu/g
	Yeasts	max. 100 cfu/g
	Moulds	max. 100 cfu/g
	Sulfite reducing bacteria	max. 10 cfu/g
	Coagulase positive staphylococci	max. 10 cfu/g
	Salmonella	negative per 25 g
	Listeria monocytogenes	negative per 25 g
<b>Shelf life:</b>	The shelflife is 14 Months under the following conditions: room temperature (4 - 20°C), 30 - 70 % rh. These conditions must be respected during all phases of storage and transportation.	



**Primary packaging:** flow-pack of laminated metallized plastic film