

## **Product specification**

Product name:	Patisserie 8,3 g Dark Hazelnut	
Name of the food:	Crispy wafer biscuits with dark chocolate cream filling (47%) and chopped hazelnuts, coated with dark chocolate (28%) and milk chocolate (8%)	
Condition of use:	ready for consumption	
Ingredients:	sugar, cocoa mass, coconut oil, glucose syrup, <b>hazelnuts</b> 9%, <b>wheat</b> flour, fat-reduced cocoa, dark chocolate (cocoa mass, sugar) 8% in the cream filling, cocoa butter, whey powder ( <b>milk</b> ), <b>soy</b> flour, whole <b>milk</b> powder, skimmed <b>milk</b> powder, <b>barley</b> malt extract, concentrated butter ( <b>milk</b> ), emulsifier <b>soy</b> lecithins, raising agents (sodium hydrogen carbonate, disodium diphosphate), salt, concentrated apple juice, spices, Bourbon vanilla pods	
Allergen information:	Contains gluten (cereals), soy, milk and hazelnuts. May contain peanuts and almonds.	
Nutrition declaration:		100 g
	energy energy fat of which saturated fatty acids carbohydrate of which sugars protein salt	2.264 kJ 544 kcal 35 g 22 g 46 g 30 g 8,0 g 0,16 g
Sensory characteristics:	typical, without off-flavour	
Chemical and physical characteristics:	moisture aw-value	max. 2,5 % max. 0,4
Microbiological characteristics:	Total aerobic plate count Enterobacteriaceae E. coli Yeasts Moulds Sulfite reducing bacteria Coagulase positive staphylococci Salmonella Listeria monocytogenes	max. 10.000 cfu/g max. 100 cfu/g max. 10 cfu/g max. 100 cfu/g max. 100 cfu/g max. 10 cfu/g max. 10 cfu/g negative per 25 g negative per 25 g
Shelf life:	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