



PRODUCT TECHNICAL SHEET

STP 01
Rev. 0
Date of issue: 16/09/2019
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PRODUCT:

(Gluten-free) Snack with Hazelnut cream filling cocoa with no added sugar

1.0 MANUFACTURER

Business name:	FUDEx Group S.p.a
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2.0 GENERAL PRODUCT INFORMATION

Sales description:	Suitable at any time of the day as a break-snack or as a dessert after meals. Made for generic consumers but, also for which ones are intolerant to gluten
Trial code	AO160221/01
Organic Certification Body	QCertificazioni srl (IT BIO 014_Operator code: 8928)
EAN CODE:	TBD
Client:	Piccolo
Net Weight:	(25 e g- 1/wrap)
Ingredients:	<p>CRISPY SHELL (40%) Organic rice flour (49,20%) *, Organic corn flour (28,00%) *, Organic agave inulin (10,00%)*, Organic quinoa flour (6,00%)*, Organic low-fat cocoa powder (6,00%)*, acidity regulator: Calcium carbonate (0,8%), (correttore di acidità: Calcio carbonato)</p> <p>- CREAM FILLING (60%) Sunflower oil, * Hazelnut paste (15,00%)*Rice flour*, Sweetener: Erithritol* Low fat cocoa powder (12,00%)*, Inulin*, Cocoa butter*</p> <p>(*): products from organic farming</p>
Lotto e TMC <i>According to internal standard T.B.D. with client.</i>	<p>Batch number and TMC (DD.MM.YY)</p> <p>Internal traceability part: ynnn (Julian code) hh.mm (Production time).</p>
BBE	12 months
Storage instructions	Store in a cool and dry place, protected from light. Once opened consume immediately.
Expected consumption method: <i>(ex. after cooking, R.T.E.)</i>	R.T.E.
Contamination Cross Contamination	Contain: Tree nuts May contain: Milk and Soy
Product features: (eg DOP, nutritional claim, suitable for vegetarians / vegans / Halal product, Kosher product, product certifications, product chain, ...)	<ul style="list-style-type: none">- Gluten free- Organic
Normative nutritional claims	T.B.D. <i>By client</i>



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(according to EC Reg. No. 1924 of 20/12/2006)

Product subject to weight loss:
(YES / NO)

NO

3.0 ORIGIN OF RAW MATERIALS

Ingredients from UE	
Ingredients from Extra-UE	
Ingredients from UE & ExtraUE	X

4.0 ORGANOLEPTIC CHARACTERISTICS

Aspect:	Crispy and tasty sticks, with micro-cells structure and irregular surface, typical of the extrusion process
Smell:	Typical smell of extruded cereals and ingredients present in greater quantities
Color:	Light color, which tends to the same shade of the ingredients present in a greater amount in the recipe, or darker than the others. Dark cream inside
Taste:	Light taste, specific of cooked cereals and minor ingredients, with the addition of a cocoa tasty filling inside
Texture:	Crunchy texture, typical of extruded cereals, with a creamy consistency inside

5.0 TECHNICAL DATA

Packaging data N°1:	(25 g – 2 sticks) monoportion + printed primary wrap foil + (5 units) printed carton (Fustella k).
Pallettization N°1 (EPAL 80 x 120 a perdere) :	TBD
M.O.Q.	TBD

6.0 NUTRITIONAL INFORMATION (Calculated values- the customer is responsible to verify the values through a nutritional analysis)

Parametres		Typical values for 100 g
Energy	Kj/Kcal	1740/417
Fat	g	26.24
Of which saturated	g	3.92
Carbohidrate	g	47.79
Of which sugars	g	1.60
Fibers	g	14.64
Protein	g	6.54
Salt	g	0.09



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13.0 ALLERGEN/OGM (the client is responsible to the allergen declaration on the pack)

Allergen (Allergens in accordance with EU-REG 1169/2011)	Voluntary and declared presence	Possible involuntary presence	Used in the factory
Cereal containing gluten¹ Wheat (spelled and khorasan wheat), rye, barley, oats or their hybridized strains and derived products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Crustaceans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Soybeans and products thereof	<input type="checkbox"/>	X	<input type="checkbox"/>
Milk and products thereof (including lactose)	<input type="checkbox"/>	X	X
Nuts 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	X	<input type="checkbox"/>	X
Celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Mustard and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sesame seeds and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sulphur dioxide and sulphites At concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lupin and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

(1): gluten present in quantities ≤ 20 ppm, in accordance with EU regulation 208/2014

OGM	SI	NO
Are there GMO ingredients / raw materials?	<input type="checkbox"/>	X
The product does not contain or is produced from genetically modified organisms (GMO) and according to the regulations EC 1829/2003, 1830/2003, 641/2004 & 1981/2006 requires no labeling.		

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	Signature by Client : <i>Francesca Gordge</i>	Signature by Quality & Production Manager, HACCP Team Leader FUDEX: <i>Claudio...</i> FUDEX GROUP S.p.A. Via Reiseria, 17 10036 SETTIMO TORINESE (TO) Partita IVA 06570110010