

Product Technical Data Sheet

Description:

COCOA JOCONDE 38 X 56 H 0,5 cm

Code:

JOC523004.

Carton EAN code:

8057592821751

Pack EAN code:

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Ingredients

WHEAT flour, EGGS, sugar, water, low-fat cocoa powder 3,7%, ALMOND flour 3%, glucose-fructose syrup, emulsifier: E471, maltodextrin, powdered EGG WHITE, humectant: E422, powdered MILK, raising agents: E450i - E500ii, preservative: E202, salt, thickener: E415, flavourings. It may contain SOY, OTHER NUTS and MUSTARD.

PHYSICAL AND CHEMICAL CHARACTERISTICS

	Method	U.M.	Standard	Tolerance
Piece weight	Scale	kg	0,350	± 10 %
Package weight	Scale	kg	1,050	± 10 %
Product weight in	Scale	kg	4,200	± 10 %
Height	Caliber	mm	5,0	1,0
Lenght	Meter	mm	380,0	20,0
Width	Meter	mm	560,0	20,0
Diameter	Meter	mm	-	-

MICROBIOLOGICAL PARAMETERS

	U.M.	Standard
Mesophilic count	ufc/g	< 1000
Yeast	ufc/g	< 500
Mould	ufc/g	< 500
Enterobacteria	ufc/g	< 10
Salmonella	ufc/25 g	absent
Listeria m.	ufc/25 g	absent
Coagulase + staphylococci	ufc/g	< 10
Other pathogens	ufc/g	absent

CONTAMINANTS

AVERAGE NUTRITIONAL VALUES PER 100 g

Energy	1460 kJ
	347 kcal
Proteins	9,4 g
Carbohydrates	55 g
of which sugars	29 g
Fat	9,2 g
of which saturated	3,7 g
Fibers	2,7 g
Salt	0,84 g

The raw materials used comply with the legal limits relating to the maximum values of contaminants (EU Reg. 2023/915 and subsequent amendments regarding heavy metals, mycotoxins and dioxins; EC Reg. 396/2005 and subsequent amendments on pesticide residues ; EU Reg. 2158/2017 on the limits of acrylamide in foods).



BHB
SFORNIAMO PAN DI SPAGNA
ITALY

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GMO

Raw materials do not contain and do not come from Genetically Modified Organisms; the product comply with EU Regulations 1829/2003 and 1830/2003.

IONIZING RADIATIONS

BHB Italia does not use irradiated raw materials nor does it treat its products with ionizing radiation.

BHB Italia does not use nanomaterials in its products.

ALLERGENS

REF.: Annex III bis Dir. 2003/89/CE and D.Lgs n.114 8/2/2006	PRESENT IN THE PRODUCT AS AN INGREDIENT		PRESENT IN THE PLANT	POSSIBLE CROSS CONTAMINATION
Cereals containing gluten and products thereof	YES	WHEAT FLOUR	YES	YES
Crustaceans and products thereof	NO		NO	NO
Eggs and products thereof	YES	EGG	YES	YES
Fish and products thereof	NO		NO	NO
Peanuts and products thereof	NO		NO	NO
Soybeans and products thereof	NO		YES	YES
Milk and products thereof (including lactose)	YES	POWDERED MILK	YES	YES
Nuts * and products thereof	YES	ALMONDS	YES	YES
Celery and products thereof	NO		NO	NO
Mustard and products thereof	NO		NO	YES
Sesame seeds and products thereof	NO		NO	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2	NO		NO	NO
Lupine and products thereof	NO		NO	NO
Molluscs and products thereof	NO		NO	NO
* almond, (Amygdalus communis L.), hazelnut (Corylus avellana), walnut (Juglans regia), cashew (Anacardium occidentale), Pecan nut (Carya illinoensis), brazil nut (Bertholletia excelsa), pistachio nut (Pistacia vera), macadamia nut und Queensland nut (Macadamia ternifolia)				

PACKAGING AND PALLETIZATION

Type of packaging	Thermosealed
Primary envelope	OPA/PE Bag O7
	Paper sheet PAP22
Secondary packaging	Carton box PAP20
Number of pieces	12
Number of packages	4
Secondary packaging dimensions (mm)	590 x 390 h 120
Number of items per layer	4
Number of layers per pallet	15

STORAGE METHOD

Shelf Life at room temperature (days)	180
Shelf Life at + 4°C (days):	210
Shelf Life at -18°C (days):	365

Keep the product in a hygienically safe place, in a cool and dry place, at room temperature and away from heat.

If frozen within 10 days from the production date at a temperature below -18°C, the product will keep for 1 year from the production date. Once thawed, do not refreeze and use within 24 hours.

Issuing date 08/08/2024



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