

General information	
IMAGE NOT AVAILABLE	Product name: CANNOLI SICILIANI PISTACCHIO
	Product code: IP-43
	Vat commodity code: 1905 90 45
	Origin: Produced in Italy from material of EU and NON-EU origin.
Product description:	A Sicilian Specialty, a Pastry Dough in the Shape of a Tube, Filled with Pistachio Cream and Dusted with Icing Sugar.
Ingredients:	PASTRY: WHEAT Flour, Palm Oil, Sugar, Fructose, Honey, Salt, EGG White Powder, Butter (MILK), Dried Yeast, Flavourings. PISTACHIO FILLING CREAM: Sugar, Vegetable Oils (Sunflower, Palm), Skimmed MILK Powder, Whey MILK Powder, Lactose (MILK), PISTACHIO NUTS, Glucose Syrup, Glycerol, Emulsifier: SOYA Lecithin, Flavourings, Thickener (E415), Preservative (E202). DECORATION: Dextrose, WHEAT Starch, Vegetable Fats (Palm, Coconut), Vanillin.
Storage conditions:	Store in a cool dry place, away from direct sunlight and keep away from heat. Keep in an airtight container in a cool dry place, away from direct sunlight and keep away from heat.
Shelf life:	180 days.
Shelf Life once opened:	15 days.

Product size

Packaging material	Food Paper Tray
Net weight (g)	1500

Selling units

EAN 13 Barcode Number (unit)	Package (selling units)						Units x case – Case size			
	Type	Net weight (g)	Size (cm)				N.	Size (cm)		
			L	W	H	D		L	W	H
8032680569432	Tray	1500	38	28	5	-	1	39	29	9

Pallet composition

Unit Type	Net weight (g)	Cases x layer	Layers x pallet	Cases x pallet	Units x case	Units x pallet	Pallet size (cm)	
							L	W
Trays	1500	8	23	184	1	184	120	80

Allergens list

Allergen	Present	Absent	Handled on site	Nature and/ or function of allergen
CEREALS containing gluten (e.g. wheat, rye, barley, oats, spelt, kamut or their hybrid strains) and derivatives.	x			
SHELLFISH (Crustaceans/Molluscs and their derivatives)		x		
EGG and EGG derivatives	x			
FISH		x		
PEANUTS		x		
SOYA (Soya Beans & Soya derivatives)	x			
MILK and MILK derivatives	x			
NUTS (Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut, Queensland nut)	x			
SESAME SEEDS and derivatives		x		
CELERY		x		
MUSTARD		x		
SULPHUR DIOXIDE & SULPHITES at concentrations of more than 10 mg/kg or 10mg/litre expressed as SO ₂		x		
LUPIN		x		

Parameter	U.M	Result
Energy KJ	KJ/100g	2270
Energy Kcal	Kcal/100g	544
Total Fat	g/100g	32.6
of which saturated	g/100g	9.82
Carbohydrate	g/100g	56.7
of which sugars	g/100g	34.3
Protein	g/100g	4.8
Salt	g/100g	0.58
Sodium	mg/100g	230
Fibre	g/100g	2.3

Microbiological properties

Parameter	Value
Total viable count 30°C	< 10 ⁵ CFU/g
Total coliforms	< 10 ³ CFU/g
Escherichia coli	< 10 CFU/g
S. Aureus	< 10 ² CFU/g
Yeasts	< 10 ⁵ CFU/g
Moulds	< 10 ⁵ CFU/g
Clostridium spp.	< 10 CFU/g
Salmonella	Absent / 25 g
Listeria	Absent / 25 g

Organoleptic properties

Appearance	Yellow/brown typical of this type of pastry with dark yellow/green colour for the pistachio filling and white of the icing sugar.	Texture	Crunchy for the pastry and creamy for the filling.
Aroma	Pleasant odour, typical of pastries.	Flavour	Sweet and intense flavour.

Food Safety

Pesticides	Based on the information and statements provided by our suppliers, the product meets the legal requirements defined by Regulation EC No. 396/2005 and subsequent amendments about maximum residue levels of pesticides in food products.
G.M.O.	Based on the information and statements provided by our suppliers, and knowledge gained, we can state that the product and ingredients contained therein do not derive by genetically modified organisms; therefore the product meets the requirements defined by Regulation EC No. 1829/2003 and 1830/2003 and subsequent amendments.
Plastic Materials	The product meets the requirements defined by the Commission directive 10/2011 EC and subsequent amendments, relating to plastic materials and articles intended to come into contact with foodstuffs.
Labelling	The product labelling meets the requirements defined by Regulation (EU) No 1169/2011 .

Approved by QA (Quality Assurance)

ANDREA DIFORTI