

Trade name of product:	Soft rum and chocolate macaroons	
Brand name	Antica Pasticceria Jole	
Product definition	Gluten-free baked confectionery product.	
Composition / Ingredients:	ingrediants: SUGAR - APRICOT ALMONDS 38% - CHOCOLATE DROPS 10% (COCOA 50.7% - COCOA PATA - COCOA BUTTER - LECITHIN SOJA - VANILLINA) - D 'WHITEEGG - RUM 3.5% - ALMONDS 2%. MAY CONTAIN TRACES OF OTHER NUTS IN SHELL, OF SULPHITES AND MILK.	
Allergens:	egg white, almonds, soya lecithin	
It may contain traces of:	nuts, sulphites and milk	
Unit Weight:	20 gr	
Conservation conditions	Keep in a cool and dry place, product subject to weight loss.	
Product use and indications for consumers	The consumption of the product is not recommended for feeding children under the age of 36 months	
Mode of consumption:	to be consumed as it is	
Shelf life	10 months	
Appearance	Hemispherical shape	
Dimensions	Diameter 38 mm (Limits 25-41 mm); Height: 24mm (limits 21-27)	
Organoleptic parameters	<p>External surface: brownish in color with the presence of typical cracks due to cooking</p> <p>internal aspect: Brownish color paste consistency: soft / soft taste / smell: sweet chocolate and rum</p>	
Productive process:	Mixing of the various ingredients; Cooking in rotary ovens; Natural cooling (at ambient temperature and pressure); Individually packaged in PPL BILACATO NEUTRO 26my to guarantee freshness and fragrance for longer; Warehouse storage at appropriate temperatures.	
Microbiological parameters	CBT	≤ 3000 CFU / g
	Staphylococcus aureus	<100UFC / 1 g
	Salmonella	absent / 25 g
	Yeasts and molds	≤ 150 CFU / g
	Bacillus Cereus	<1000 CFU / g
Average nutritional table for 100gr. of product	Nutritious	Value (x 100g of product)
	Power	1832 Kj / 486 KCal

	Fat	23g
	Of which saturated	1.87g
	Carbohydrates	50g
	Of which sugars	43.50g
	Dietary fibers	0.25g
	Proteins	8.50g
	salt	0.00g
Method of packing:	In cartons on pallets	
Method of transport and distribution	<p>It is possible to transport with any vehicle, the distribution takes place both through our. means and through external suppliers</p> <p>It does not require a controlled temperature</p>	