

Trade name of product:	Traditional soft macaroons	
Brand name	Antica Pasticceria Jole	
Product definition	Gluten-free baked confectionery product.	
Composition / Ingredients:	ingrediants: SUGAR - APRICOT ALMONDS 36% - WHITE D 'EGG - ALMONDS 10%. IT MAY CONTAIN TRACES OF OTHER NUTS IN SHELL AND OF SULPHITES.	
Allergens:	egg white, almonds	
It may contain traces of:	nuts and sulphites	
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: yellow in color with typical cracking due to cooking</p> <p>internal aspect: light yellow paste</p> <p>consistency: soft / soft</p> <p>taste / smell: bitter sweet almond</p>	
Productive process:	<p>Mixing of the various ingredients;</p> <p>Cooking in rotary ovens;</p> <p>Natural cooling (at ambient temperature and pressure);</p> <p>Individually packaged in PPL BILACATO NEUTRO 26my to guarantee freshness and fragrance for longer;</p> <p>Warehouse storage at appropriate temperatures.</p>	
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	1678 Kj / 639 KCal
	Fat	24g

	Of which saturated	0.5g
	Carbohydrates	48g
	Of which sugars	42g
	Proteins	10g
	salt	0.0 g
Method of packing:	In cartons on pallets	
Method of transport and distribution	It is possible to transport with any vehicle, the distribution takes place both through our. means and through external suppliers It does not require a controlled temperature	