

Product trade name:	Staziello	
Brand name	Antica Pasticceria Jole	
Product definition	Gluten-free baked confectionery product.	
Composition / Ingredients:	ingredients: SUGAR - ALMONDS 20% - APRICOT ALMONDS 15% - CANDIED ORANGE AND LEMON PEEL (GLUCOSE SYRUP, FRUCTOSE, SUGAR, NATURAL ACIDIFYING AROMA: CITRIC ACID, PRESERVATIVE: SULFUR DIOXIDE AS RESIDUE) - WHITE D 'EGG - BERRIES VANILLA FLAVOR. IT MAY CONTAIN TRACES OF OTHER NUTS IN SHELL AND OF SULPHITES.	
Allergens:	egg white, almonds, sulfur dioxide	
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.	
Use of the product 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: cream-colored with the presence of typical cracks due to cooking</p> <p>internal aspect: yellowish paste</p> <p>consistency: soft / soft</p> <p>taste / smell: sweet almond</p>	
Productive process:	<p>Mixing of the various ingredients</p> <p>Cooking in rotating ovens.</p> <p>Natural cooling (at ambient temperature and pressure)</p> <p>Individually packaged in PPL NEUTRAL 26my to guarantee freshness and fragrance for longer.</p> <p>Warehouse storage at suitable 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	997 Kj / 1233 KCal
	Fat	23g
	Of which saturated	1.9g

	Carbohydrates	46g
	Of which sugars	45g
	Proteins	10.67g
	salt	0.1 g
Packaging method:	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 that through external suppliers It does not require a controlled temperature	