

<b><u>PRODUCT SPECIFICATION</u></b>	
<b>Product name</b>	Apricot Kernel Cookies
<b>Recipe</b>	Standard
<b>Net weight</b>	150g / 200g / 300g / 500g
<b><u>PRODUCT CHARACTERISTICS</u></b>	
<b>Ingredients:</b>	Sugar, apricot kernels 15%*, <b>egg</b> white, corn flour, <b>wheat</b> flour, rice flour, wholemeal <b>wheat</b> flour, raising agents (sodium carbonate acid, ammonium carbonate acid), natural flavourings. <p style="text-align: right;">* in the finish product</p>
<b>Allergy advice:</b>	May contain traces of milk derivatives, almonds, soy.
<b>Best before (shelf life)</b>	Day of production + 12 months. Keep cool (5-25°C) and dry, do not expose to the sunlight.
<b><u>ORGANOLEPTIC PARAMETERS:</u></b>	
<b>Consistency</b>	Dry product
<b>Color</b>	Light brown
<b>Flavor</b>	Bitter almond
<b><u>NUTRITIONAL INFORMATION:</u></b>	
<b>Energy kJ / kcal</b>	<i>Values for 100g</i> 1785 / 422
<b>Fat (g)</b>	7,5 +/- 0,5
<b>saturated fat (g)</b>	0,7 +/- 0,3
<b>Carbohydrate (g)</b>	81,5 +/- 4,0
<b>sugar (g)</b>	61,0 +/- 3,0
<b>Fibre (g)</b>	2,5 +/- 0,5
<b>Protein (g)</b>	6,0 +/- 1,0
<b>Salt (g)</b>	0,17 +/- 0,1
<b>Humidity: ≤ 3,5 %</b>	AW < 0,250
<b><u>MICROBIOLOGICAL STANDARDS:</u></b>	
<b>Total plate count</b>	< 1000 UFC/g
<b>Yeast and Mould</b>	< 100 UFC/g
<b>Enterobacteria</b>	< 10 UFC/g
<b>Salmonella/25g</b>	Absent / 25g
<p><b>OGM declaration:</b> We hereby certify that the products manufactured by us are made according to the Reg. CE No.1829/03 and No. 1830/03 and are therefore not Genetically Modified.</p> <p><b>Company declaration:</b> The merchandise complies with the current Italian food law. If the merchandise is not defined by food law it complies with the valid normative standards of normal commercial practice.</p> <p><b>Company certification:</b> ISO 9001:2008; BRC/GSFS; IFS, Organics (BIO),</p>	



Approved by: Dott. Tarcisio Brunelli - Assurance Quality Manager