



Material number analog 11042550
Specification [Ch.] 000000078589 [500000282125]

Product name Creme Dessert Cioccolato/Chocolate

Legal name ES: Postre lácteo al chocolate.
 IT: Dessert al cioccolato, UHT a lunga conservazione.

Ingredients

ES

Ingredientes: LECHE desnatada, suero LÁCTEO, jarabe de glucosa-fructosa, azúcar, NATA, almidón de maíz modificado, chocolate 1,2% (azúcar, manteca de cacao, cacao en polvo), cacao desgrasado en polvo 1,2%, espesante (carragenano), aroma.

IT

Ingredienti: LATTE scremato, siero di LATTE, sciroppo di glucosio-fruttosio, zucchero, PANNA, amido modificato di mais, cioccolato 1,2% (zucchero, burro di cacao, cacao in polvere), cacao magro in polvere 1,2%, addensante (carragenina), aroma.

Packaging unit

Packaging unit 400g e (4x100g) cup

Portions 4

Valores medios por / Valori nutrizionali medi per	Unit	per 100g	Values/ Portion	%NRV portion
Valor energético /Energia	kJ	414		
Valor energético /Energia	kcal	98		
Grasas /Grassi	g	2,0		
de las cuales saturadas /di cui acidi grassi saturi	g	1,3		
Hidratos de carbono /Carboidrati	g	17,0		
de los cuales azúcares /di cui zuccheri	g	14,0		
Proteínas /Proteine	g	2,7		
Sal /Sale	g	0,10		

Information storage and shelf life

ES Conservar entre + 4 °C y + 25 °C.

IT Conservare a temperatura d'ambiente.

ES Consumir preferentemente antes del: ver tapa.

IT Da consumarsi preferibilmente entro il: vedi coperchio.

<u>Ingredients with allergic potential (EU 1169/2011)</u>	yes	no	Cross c.
Milk and products thereof (including lactose)	X		
Lactose	X		
Milk protein	X		



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<u>Ingredients with allergic potential (EU 1169/2011)</u>	yes	no	Cross c.
Cereals containing gluten and products thereof		X	
Crustaceans and products thereof		X	
Eggs and products thereof		X	
Fish and products thereof		X	
Peanuts and products thereof		X	
Soybeans and products thereof		X	
Nuts and products thereof		X	
Celery and products thereof		X	
Mustard and products thereof		X	
Sesame seeds and products thereof		X	
Sulfur dioxide / sulfites (>10 mg/kg or 10 ml/l SO ₂)		X	
Lupine and products thereof		X	
Molluscs and products thereof		X	

Microbiological parameters

Total bacteria count	< 100	cfu/g
Yeast and Mold	< 10	cfu/g
Coagulase-positive staphylococcus	< 10	cfu/g
Coliforms	< 10	cfu/g
Listeria monocytogenes	n.d.	in 25 g
Salmonella	n.d.	in 25 g

Sensors

Appearance	typical
Smell	typical
Taste	chocolate
Consistence	creamy

Food law declaration

We certify that our products are in compliance with the EU food law as long as they have not been opened and treated properly.

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