

PRODUCT NAME : COROLLE

DESCRIPTION

: Ready to fill product in neutral dough for the aperitif or dessert. Flower shaped, golden yellow colour and crispy and crunchy structure.

COMPOSITION

1. WHEAT FLOUR
2. WATER
3. VEGETABLE OILS
4. SALT
5. SUGAR
6. L-CYSTEINE

FOOD INTOLERANCE - positive for

Yes	Milk & dairy products (including lactose)
No	Eggs & products thereof
Yes	Cereals containing gluten and products thereof(wheat, rey, barley, oat,buckwheat and derivates)
?	Soya & products thereof
No	Peanuts & products thereof
No	Nuts & products thereof
No	Sesame seeds & products thereof
No	Celery & products thereof
No	Fish & products thereof
No	Crustaceans & products thereof
No	Sulfur dioxide and sulphites (E220-E228) at concentrations above 10mg/ kg or 10ml/L expressed as SO2
No	Mustard & products thereof
No	Lupin and products thereof
No	Molluscs and products thereof

? = possible risk of cross contamination at supplier of raw materials'site

PHYSICAL & CHEMICAL DATA (averages)

Weight	4,30 g	NUTRITIONAL VALUES:Per 100 g	
Weight lid	0,00 g	Kjoule	: 2136.00 kj 508.00 kcal
Height outside	0,00 mm	Proteins	: 9.00 g
Height inside	0,00 mm	Carbo hydrate	: 70.60 g
Diameter outside	32,00 mm	Fat	: 17.90 g
Diameter inside	28,00 mm		
Width outside	0,00 mm		
Width inside	0,00 mm	MICROBIOLOGICAL ANALYSIS:	
Length outside	0,00 mm	Total viable count 30°C/g	: < 300.000
Length inside	0,00 mm	Enterobacteriaceae/ g	: < 100
Thickness	0,00 mm	Moulds & yeast / g	: < 5000

pH	5,50
Percentage fat	0,00 %
Moisture content	4,00 %

MISCELLANEOUS

This product is not manufactured from raw materials containing GMO nor does it contain any materials produced with GMO (Enzymes, processing aids, ...)

This product has not undergone radiation of any kind.