

<h1>PRODUCT DATASHEET</h1>		Product image after baking (for illustrative purposes only)
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S. Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 25

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Cornetto Maxi Artigianale Da Lievitare (Handmade Maxi Croissant to leaven)
Description	Uncooked confectionary bakery product made of puff pastry to leaven. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	LCOX03

PRODUCT SIZES	TOLLERANZA PESO PRODOTTO (±)
Average net weight (g):	90
Pieces number:	80
Declared weight (g):	6840
	5%

SHELF LIFE
The product has to be stored at -18°C in order to maintain organoleptic properties. Shelf-life: 6 months from the manufacture date.

INGREDIENTS
<p><b>WHEAT</b> flour, margarine [vegetable oils and fats: palm, coconut, rapeseed, sunflower in varying proportions, water, emulsifiers: E471 and E322, salt, flavorings, preservatives: E202, citric acid, coloring: E160a], water, sugar, <b>EGGS</b>, sourdough [<b>WHEAT</b> flour, water], yeast, glucose syrup, gluten of <b>WHEAT</b>, Emulsifying: E472e (Palm), dextrose, flour treatment agent: E300, alpha amylase, skimmed <b>MILK</b> powder, salt, flavoring, modified starch.</p> <p>It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b>.</p>

ALLERGENI PRESENTI E DA CROSS-CONTAMINATION	
(+)= Presenza (-)= Assenza (=) = può contenere da cross contamination	
ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
Under its own responsibility, the Supplier declares that:			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -18^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place products on a baking tray covered with baking paper to 6 cm apart. Allow the product to thaw and rise for at least 8 to 12 hours in winter and 6-8 hours in summer, at a temperature between 20°C and 22 ° C. Then, baking products in a fan and preheated oven at a temperature between 160°C and 170 ° C for at least 18-20 minutes. Let stand freshly baked products for about 10 minutes. Serve warm or at room temperature. Sprinkle with powdered sugar.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
Salmonella spp *	c.f.u/25g	absent
Listeria monocytogenes *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
Bacillus cereus	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (90 g)	U.M	% AR* per 1 piece
Energy	410	369	kcal	4%
	1715	1544	kJ	
Fat	20	18	g	25%
saturated fatty acids	12	11	g	56%
Carbohydrate	48	43	g	16%
sugars	10,8	9,7	g	11%
Dietary fibre	2,1	1,9	g	-
Protein	9,3	8,4	g	17%
Salt	0,7	0,6	g	10%

*\*of an adult's reference intake (8400 kJ/2000 kcal)*

**LOGISTIC INFORMATION**

Primary Packaging		Primary Packaging		Secondary Packaging	
Material:	paper larch	Material:	HDPE envelope	Material:	cardboard
Weight (g/m <sup>2</sup> ):	63 (+/-2)	Length (mm):	600	Length (mm):	377
Thickness (µm):	56(+/-)	Width (mm)/ thickness (µm):	730/45	Width (mm)/ weight (g/mq):	242 / 778
Size (cm):	25,5x37	Height (mm):	/	Height (mm):	170
Weight (g):	6,4	Weight (g):	20,5	Weight tolerance (g):	405- 420
Number:	4	Pieces per envelope:	80	Declared weight (g):	6840
		Envelope per box:	1	Gross weight box (g):	7306

**PALLET SIZE**

Pallet 80x120 cm	
Boxes per layer:	9
Layers per pallet:	9
Boxes per pallet:	81
Total height pallet (cm):	175

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to urban waste, they can be disposed in the organic waste collection
- Paper larch: similar to urban waste then they can be disposed of in the collection of undifferentiated.
- HDPE envelope = similar to urban waste, they can be disposed in the collection of the plastic.
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<h1>PRODUCT DATASHEET</h1>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S. Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 31

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Cornetto Ciocream Da Lievitare (Croissant with ciocream to leaven)
Description	Uncooked confectionary bakery product made of puff pastry to leaven and with chocolate taste filling. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	LCO005

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	80	5%	
Pieces number:	100		
Declared weight (g):	7600		

SHELF LIFE
The product has to be stored at -18°C in order to maintain organoleptic properties. Shelf-life: 6 months from the manufacture date.

INGREDIENTS
<p><b>WHEAT</b> flour, margarine [vegetable fats and oils (palm, coconut, rapeseed, sunflower in varying proportions), water, emulsifiers: E471 and E322, salt, flavorings, preservatives: E202, citric acid, coloring: E160a], <b>HAZELNUT</b> cream 17% [sugar, vegetable oil (sunflower and palm), <b>HAZELNUTS</b> 9%, low fat cocoa powder to 10/12% of cocoa butter, whole <b>MILK</b> powder, emulsifier: E442, flavoring], water, sugar, <b>EGGS</b>, natural yeast [<b>WHEAT</b> flour, water], brewer's yeast, glucose syrup, gluten of <b>WHEAT</b>, Emulsifying: E472e (Palm), dextrose, flour treatment agent: E300, alpha amylase, skimmed <b>MILK</b> powder, salt, flavorings, modified starch.</p> <p>It may contain traces of <b>SOY</b>.</p>

ALLERGENI PRESENTI E DA CROSS-CONTAMINATION	
(+)= Presenza (-)= Assenza (=) = può contenere da cross contamination	
ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	+
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
Under its own responsibility, the Supplier declares that:			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -18^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place products on a baking tray covered with baking paper to 6 cm apart. Allow the product to thaw and rise for at least 8 to 12 hours in winter and 6-8 hours in summer, at a temperature between 20°C and 22 ° C. Then, baking products in a fan-assisted and preheated oven at a temperature between 160°C and 170 ° C for at least 18-20 minutes. Let stand freshly baked products for about 10 minutes. Serve warm or at room temperature. Sprinkle with powdered sugar.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
<i>Bacillus cereus</i>	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$
<i>Salmonella spp and Listeria monocytogenes spp. are set in rotation</i> *		

**LOGISTIC INFORMATION**

Primary Packaging		Primary Packaging		Secondary Packaging	
Material:	paper larch	Material:	HDPE envelope	Material:	cardboard
Weight (g/m <sup>2</sup> ):	63 (+/-2)	Length (mm):	600	Length (mm):	377
Thickness (µm):	56(+/-)	Width (mm)/ thickness (µm):	730/45	Width (mm)/ weight (g/mq):	242 / 778
Size (cm):	25,5x37	Height (mm):	/	Height (mm):	170
Weight (g):	6,4	Weight (g):	20,5	Weight tolerance (g):	405- 420
Number:	4	Pieces per envelope:	100	Declared weight (g):	7600
		Envelope per box:	1	Gross weight box (g):	8066

**PALLET SIZE**

Pallet 80x120

Boxes per layer:	9
Layers per pallet:	9
Boxes per pallet:	81
Total height pallet (cm):	175

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to urban waste, they can be disposed in the organic waste collection
- Paper larch: similar to urban waste then they can be disposed of in the collection of undifferentiated.
- HDPE envelope = similar to urban waste, they can be disposed in the collection of the plastic.
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<h1>PRODUCT DATASHEET</h1>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S. Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 30

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Cornetto con Ripieno di Albicocca Da Lievitare (Croissant with apricot to leaven)
Description	Uncooked confectionary bakery product made of puff pastry to leaven and with a apricot jam filling. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	LCO004

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	80	5%	
Pieces number:	100		
Declared weight (g):	7600		

SHELF LIFE
The product has to be stored at -18°C in order to maintain organoleptic properties. Shelf-life: 6 months from the manufacture date.

INGREDIENTS
<b>WHEAT</b> flour, margarine [vegetable fats and oils (palm, coconut, rapeseed, sunflower in varying proportions), water, emulsifiers: E471 and E322, salt, flavorings, preservatives: E202, citric acid, coloring: E160a], apricot jam 17% [apricot pulp 41%, glucose-fructose syrup, sucrose, gelling agent pectin, acidity regulator: E330, flavor], water, sugar, <b>EGGS</b> , natural yeast [ <b>WHEAT</b> flour, water], brewer's yeast, glucose syrup, gluten of <b>WHEAT</b> , Emulsifying: E472e (Palm), dextrose, flour treatment agent: E300, alpha amylase, skimmed <b>MILK</b> powder, salt, flavorings, modified starch. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b> .

ALLERGENI PRESENTI E DA CROSS-CONTAMINATION	
(+)= Presenza (-)= Assenza (=) = può contenere da cross contamination	
ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose ).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
Under its own responsibility, the Supplier declares that:			
	GMO (declared presence)	Ingredient at risk (<0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -18^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place products on a baking tray covered with baking paper to 6 cm apart. Allow the product to thaw and rise for at least 8 to 12 hours in winter and 6-8 hours in summer, at a temperature between 20°C and 22 ° C. Then, baking products in a fan-assisted and preheated oven at a temperature between 160°C and 170 ° C for at least 18-20 minutes. Let stand freshly baked products for about 10 minutes. Serve warm or at room temperature. Sprinkle with powdered sugar.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
<i>Bacillus cereus</i>	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**LOGISTIC INFORMATION**

Primary Packaging		Primary Packaging		Secondary Packaging	
Material:	paper larch	Material:	HDPE envelope	Material:	cardboard
Weight (g/m <sup>2</sup> ):	63 (+/-2)	Length (mm):	600	Length (mm):	377
Thickness (µm):	56(+/-)	Width (mm)/ thickness (µm):	730/45	Width (mm)/ weight (g/mq):	242 / 778
Size (cm):	25,5x37	Height (mm):	/	Height (mm):	170
Weight (g):	6,4	Weight (g):	20,5	Weight tolerance (g):	405- 420
Number:	4	Pieces per envelope:	100	Declared weight (g):	7600
		Envelope per box:	1	Gross weight box (g):	8066

**PALLET SIZE**

Pallet 80x120

Boxes per layer:	9
Layers per pallet:	9
Boxes per pallet:	81
Total height pallet (cm):	175

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to urban waste, they can be disposed in the organic waste collection
- Paper larch: similar to urban waste then they can be disposed of in the collection of undifferentiated.
- HDPE envelope = similar to urban waste, they can be disposed in the collection of the plastic.
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<h1>PRODUCT DATASHEET</h1>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S. Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 29  
 Approved by: D'Alessandro Carlo Antonio  
 Verification: Immacolata Montefusco  
 Data: 16/03/2015

Ed.: 01  
 Rev.: 05

GENERAL INFORMATION	
Product name	Cornetto con Crema Da Lievitare (Croissant with cream to leaven)
Description	Uncooked confectionary bakery product made of puff pastry to leaven and with a cream filling. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	LCO006

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	80	5%	
Pieces number:	100		
Declared weight (g):	7600		

SHELF LIFE
The product has to be stored at -18°C in order to maintain organoleptic properties. Shelf-life: 6 months from the manufacture date.

INGREDIENTS
<p><b>WHEAT</b> flour, margarine [vegetable fats and oils (palm, coconut, rapeseed, sunflower in varying proportions), water, emulsifiers: E471 and E322, salt, flavorings, preservatives: E202, citric acid, coloring: E160a], custard 17%: sugar, water, skimmed <b>MILK</b> powder, modified starch, vegetable fat (palm), preservative: E202, emulsifier: E471, coloring: E160a, flavorings], water, sugar, <b>EGGS</b>, natural yeast [<b>WHEAT</b> flour, water], brewer's yeast, glucose syrup, gluten of <b>WHEAT</b>, emulsifying: E472e (Palm), dextrose, flour treatment agent: E300, alpha amylase, skimmed <b>MILK</b> powder, salt, flavourings, modified starch.</p> <p>It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b>.</p>

ALLERGENI PRESENTI E DA CROSS-CONTAMINATION	
(+)= Presenza (-)= Assenza (=) = può contenere da cross contamination	
ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
<i>Under its own responsibility, the Supplier declares that:</i>			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -18^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place products on a baking tray covered with baking paper to 6 cm apart. Allow the product to thaw and rise for at least 8 to 12 hours in winter and 6-8 hours in summer, at a temperature between 20°C and 22 ° C. Then, baking products in a fan-assisted and preheated oven at a temperature between 160°C and 170 ° C for at least 18-20 minutes. Let stand freshly baked products for about 10 minutes. Serve warm or at room temperature. Sprinkle with powdered sugar.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
<i>Bacillus cereus</i>	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella spp and Listeria monocytogenes spp. are set in rotation* \*

**LOGISTIC INFORMATION**

Primary Packaging		Primary Packaging		Secondary Packaging	
Material:	paper larch	Material:	HDPE envelope	Material:	cardboard
Weight (g/m <sup>2</sup> ):	63 (+/-2)	Length (mm):	600	Length (mm):	377
Thickness (µm):	56(+/-)	Width (mm)/ thickness (µm):	730/45	Width (mm)/ weight (g/mq):	242 / 778
Size (cm):	25,5x37	Height (mm):	/	Height (mm):	170
Weight (g):	6,4	Weight (g):	20,5	Weight tolerance (g):	405- 420
Number:	4	Pieces per envelope:	100	Declared weight (g):	7600
		Envelope per box:	1	Gross weight box (g):	8066

**PALLET SIZE**

Pallet 80x120	
Boxes per layer:	9
Layers per pallet:	9
Boxes per pallet:	81
Total height pallet (cm):	175

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to urban waste, they can be disposed in the organic waste collection
- Paper larch: similar to urban waste then they can be disposed of in the collection of undifferentiated.
- HDPE envelope = similar to urban waste, they can be disposed in the collection of the plastic.
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<b>PRODUCT DATASHEET</b>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1°cortile, 14 80047 S.Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi,20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 28  
 Approved by: D'Alessandro Carlo Antonio  
 Verification: Immacolata Montefusco  
 Data: 16/03/2015

Ed.: 01  
 Rev.: 05

GENERAL INFORMATION	
Product name	Cornetto Mignon Dolce Da Lievitare (Sweet Mignon Croissant to leaven)
Description	Uncooked confectionary bakery product made of puff pastry to leaven. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	SCOM02

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (± )	
Average net weight (g):	25	10%	
Declared weight (g):	7000		

SHELF LIFE
The product has to be stored at -18°C in order to maintain organoleptic properties. Shelf-life: 6 months from the manufacture date.

INGREDIENTS
<b>WHEAT</b> flour, margarine [vegetable oils and fats (palm, coconut, rapeseed, sunflower in varying proportions), water, emulsifiers: E471 and E322, salt, flavorings, preservatives: E202, citric acid, coloring: E160a], water, sugar, <b>EGGS</b> , natural yeast [ <b>WHEAT</b> flour, water], brewer's yeast, glucose syrup, skimmed <b>MILK</b> powder, salt, gluten of <b>WHEAT</b> , emulsifying: E472e (palm), dextrose, flour treatment agent: E300, alpha amylase, flavorings. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b> .

ALLERGENI PRESENTI E DA CROSS-CONTAMINATION	
(+ ) = Presenza (- ) = Assenza (=) = può contenere da cross contamination	
ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose ).	+
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
Under its own responsibility, the Supplier declares that:			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -18^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place products on a baking tray covered with baking paper to 6 cm apart. Allow the product to thaw and rise for at least 8 to 12 hours in winter and 6-8 hours in summer, at a temperature between 20°C and 22 ° C. Then, baking products in a fan-assisted and preheated oven at a temperature between 160°C and 170 ° C for at least 15-16 minutes. Let stand products for about 10 minutes. Serve warm or at room temperature. Sprinkle with powdered sugar.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
<i>Salmonella spp</i> *	c.f.u/25g	assente
<i>Listeria monocytogenes</i> *	c.f.u/25g	assente
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
<i>Bacillus cereus</i>	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (25 g)	U.M	% AR* per 1 piece
Energy	410	103	kcal	5%
	1715	429	kJ	
Fat	20	5,0	g	7%
saturated fatty acids	12	3,1	g	16%
Carbohydrate	48	12	g	5%
sugars	11	2,7	g	3%
Dietary fibre	2,1	0,5	g	-
Protein	9,3	2,3	g	5%
Salt	0,7	0,2	g	3%

*\*of an adult's reference intake (8400 kJ/2000 kcal)*

**LOGISTIC INFORMATION**

Primary Packaging		Primary Packaging		Secondary Packaging	
Material:	paper larch	Material:	HDPE envelope	Material:	cardboard
Weight (g/m <sup>2</sup> ):	63 (+/-2)	Lenght (mm):	600	Length (mm):	377
Thickness (µm):	56(+/-)	Width (mm)/ thickness (µm):	730/45	Width (mm)/ weight (g/mq):	242 / 778
Size (cm):	25,5x37	Height (mm):	/	Height (mm):	170
Weight (g):	6,4	Weight (g):	20,5	Weight tolerance (g):	405- 420
Number:	4	Pieces per envelope:	7000	Declared weight (g):	7000
		Envelope per box:	1	Gross weight box (g):	7466

**PALLET SIZE**

Pallet 80x120

Boxes per layer:	9
Layers per pallet:	9
Boxes per pallet:	81
Total height pallet (cm):	175

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to urban waste, they can be disposed in the organic waste collection
- Paper larch: similar to urban waste then they can be disposed of in the collection of undifferentiated.
- HDPE envelope = similar to urban waste, they can be disposed in the collection of the plastic.
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<h1>PRODUCT DATASHEET</h1>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S.Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi,20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 27

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Cornetto Hotel Da Lievitare (Hotel Croissant to leaven)
Description	Uncooked confectionary bakery product made of puff pastry to leaven. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	LCOH03

PRODUCT SIZES	PRODUCT WEIGHT TOLERANCE (± )	
Average net weight (g):	50	5%
Pieces number:	120	
Declared weight (g):	5700	

SHELF LIFE
The product has to be stored at -18°C in order to maintain organoleptic properties. Shelf-life: 6 months from the manufacture date.

INGREDIENTS
<p><b>WHEAT</b> flour, margarine [vegetable oils and fats: palm, coconut, rapeseed, sunflower in varying proportions, water, emulsifiers: E471 and E322, salt, flavorings, preservatives: E202, citric acid, coloring: E160a], water, sugar, <b>EGGS</b>, sourdough [<b>WHEAT</b> flour, water], yeast, glucose syrup, gluten of <b>WHEAT</b>, Emulsifying: E472e (palm), dextrose, flour treatment agent: E300, alpha amylase, skimmed <b>MILK</b> powder , salt, flavoring, modified starch. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b>.</p>

ALLERGENI PRESENTI E DA CROSS-CONTAMINATION	
(+)= Presenza (-) = Assenza (=) = può contenere da cross contamination	
<b>ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)</b>	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose ).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
<i>Under its own responsibility, the Supplier declares that:</i>			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -18^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place products on a baking tray covered with baking paper to 6 cm apart. Allow the product to thaw and rise for at least 8 to 12 hours in winter and 6-8 hours in summer, at a temperature between 20°C and 22 ° C. Then, baking products in a fan and preheated oven at a temperature between 160°C and 170 ° C for at least 18-20 minutes. Let stand freshly baked products for about 10 minutes. Serve warm or at room temperature. Sprinkle with powdered sugar.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
Salmonella spp *	c.f.u/25g	absent
Listeria monocytogenes *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
Bacillus cereus	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (50 g)	U.M	% AR* per 1 piece
	410	205	kcal	
Energy	1715	858	kJ	10%
Fat	20	9,9	g	14%
saturated fatty acids	12	6,2	g	31%
Carbohydrate	48	24	g	9%
sugars	11	5,4	g	6%
Dietary fibre	2,1	1,1	g	-
Protein	9,3	4,7	g	9%
Salt	0,7	0,3	g	6%

*\*of an adult's reference intake (8400 kJ/2000 kcal)*

**LOGISTIC INFORMATION**

Primary Packaging		Primary Packaging		Secondary Packaging	
Material:	paper larch	Material:	HDPE envelope	Material:	cardboard
Weight (g/m <sup>2</sup> ):	63 (+/-2)	Length (mm):	600	Length (mm):	377
Thickness (µm):	56(+/-)	Width (mm)/ thickness (µm):	730/45	Width (mm)/ weight (g/mq):	242 / 778
Size (cm):	25,5x37	Height (mm):	/	Height (mm):	170
Weight (g):	6,4	Weight (g):	20,5	Weight tolerance (g):	405- 420
Number:	4	Pieces per envelope:	120	Declared weight (g):	5700
		Envelope per box:	1	Gross weight box (g):	6166

**PALLET SIZE**

Pallet 80x120 cm

Boxes per layer:	9
Layers per pallet:	9
Boxes per pallet:	81
Total height pallet (cm):	175

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to urban waste, they can be disposed in the organic waste collection
- Paper larch: similar to urban waste then they can be disposed of in the collection of undifferentiated.
- HDPE envelope = similar to urban waste, they can be disposed in the collection of the plastic.
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<h1>PRODUCT DATASHEET</h1>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S. Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 26  
 Approved by: D'Alessandro Carlo Antonio  
 Verification: Immacolata Montefusco  
 Data: 16/03/2015

Ed.: 01  
 Rev.: 05

GENERAL INFORMATION	
Product name	Cornetto Vuoto Curvo Da Lievitare (Handmade Empty Croissant to leaven)
Description	Uncooked confectionary bakery product made of puff pastry to leaven. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	LCO003

PRODUCT SIZES	PRODUCT WEIGHT TOLERANCE (±)
Average net weight (g):	70
Pieces number:	100
Declared weight (g):	6650
	5%

SHELF LIFE
The product has to be stored at -18°C in order to maintain organoleptic properties. Shelf-life: 6 months from the manufacture date.

INGREDIENTS
<b>WHEAT</b> flour, margarine [vegetable oils and fats: palm, coconut, rapeseed, sunflower in varying proportions, water, emulsifiers: E471 and E322, salt, flavorings, preservatives: E202, citric acid, coloring: E160a], water, sugar, <b>EGGS</b> , sourdough [ <b>WHEAT</b> flour, water], yeast, glucose syrup, gluten of <b>WHEAT</b> , Emulsifying: E472e (palm), dextrose, flour treatment agent: E300, alpha amylase, skimmed <b>MILK</b> powder, salt, flavoring, modified starch. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b> .

ALLERGENI PRESENTI E DA CROSS-CONTAMINATION	
(+)= Presenza (-)= Assenza (=) = può contenere da cross contamination	
ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
Under its own responsibility, the Supplier declares that:			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -18^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place products on a baking tray covered with baking paper to 6 cm apart. Allow the product to thaw and rise for at least 8 to 12 hours in winter and 6-8 hours in summer, at a temperature between 20°C and 22 ° C. Then, baking products in a fan and preheated oven at a temperature between 160°C and 170 ° C for at least 18-20 minutes. Let stand freshly baked products for about 10 minutes. Serve warm or at room temperature. Sprinkle with powdered sugar.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
Salmonella spp *	c.f.u/25g	absent
Listeria monocytogenes *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
Bacillus cereus	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (70 g)	U.M	% AR* per 1 piece
Energy	410	287	kcal	14%
	1715	1200	kJ	
Fat	20	14	g	20%
saturated fatty acids	12	8,7	g	44%
Carbohydrate	48	33	g	13%
sugars	11	7,6	g	8%
Dietary fibre	2,1	1,5	g	-
Protein	9,3	6,5	g	13%
Salt	0,7	0,5	g	8%

*\*of an adult's reference intake (8400 kJ/2000 kcal)*

**LOGISTIC INFORMATION**

Primary Packaging		Primary Packaging		Secondary Packaging	
Material:	paper larch	Material:	HDPE envelope	Material:	cardboard
Weight (g/m <sup>2</sup> ):	63 (+/-2)	Length (mm):	600	Length (mm):	377
Thickness (µm):	56(+/-)	Width (mm)/ thickness (µm):	730/45	Width (mm)/ weight (g/mq):	242 / 778
Size (cm):	25,5x37	Height (mm):	/	Height (mm):	170
Weight (g):	6,4	Weight (g):	20,5	Weight tolerance (g):	405- 420
Number:	4	Pieces per envelope:	100	Declared weight (g):	6650
		Envelope per box:	1	Gross weight box (g):	7116

**PALLET SIZE**

Pallet 80x120 cm	
Boxes per layer:	9
Layers per pallet:	9
Boxes per pallet:	81
Total height pallet (cm):	175

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to urban waste, they can be disposed in the organic waste collection
- Paper larch: similar to urban waste then they can be disposed of in the collection of undifferentiated.
- HDPE envelope = similar to urban waste, they can be disposed in the collection of the plastic.
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<h1>PRODUCT DATASHEET</h1>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S. Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 35  
 Approved by: D'Alessandro Carlo Antonio  
 Verification: Immacolata Montefusco  
 Data: 21/08/2015

Ed.: 01  
 Rev.: 06

GENERAL INFORMATION	
Product name	Cornetto Pronto Forno Albicocca Glassato (Apricot Oven Ready Croissant)
Description	Uncooked confectionary bakery preleavened product, with an apricot filling and glazed on surface. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	LCPF04

PRODUCT SIZES	
Average net weight (g):	85
Pieces number:	55
Declared box weight (g):	4675

SHELF LIFE
The product has to be stored at -18°C in order to maintain organoleptic properties. Shelf-life: 7 months from the manufacture date.

INGREDIENTS
<p><b>WHEAT</b> flour, margarine [vegetable fat of palm, water, vegetable oil sunflower, acidity: E330, E331; skimmed <b>MILK</b> powder, salt, emulsifier: E471; flavorings, preservatives: potassium sorbate; coloring: E160a], apricot filling 21% [sucrose, apricot puree 40%, glucose-fructose syrup, gelling agent: pectin; acidity regulator: E330; lemon juice, flavouring], water, yeast [<b>WHEAT</b> flour, water], sugar, pasteurized <b>EGGS</b>, brewer's yeast, whole <b>MILK</b> powder, salt, <b>SOY</b> flour, <b>WHEAT</b> gluten, emulsifiers: E322, sunflower E472e ; dextrose, malt flour of <b>WHEAT</b>, flavouring, antioxidant: E300.</p> <p><b>Glaze</b> 2.5%: sugar, water, gelling agent: modified starch potato.</p> <p>It may contain traces of <b>SESAME, SHELL FRUIT</b>.</p>

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	+
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	=
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
<i>Under its own responsibility, the Supplier declares that:</i>			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -18^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

- 1) Remove the products from the freezer, place them on a baking tray covered with baking paper at 6 cm from each other.
  - 2) Heat the oven at 175 ° C.
  - 3) Bake for 20-22 minutes.
- Let stand baked products for about 10 min. Serve warm or at room temperature. Sprinkle with powdered sugar.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
<i>Bacillus cereus</i>	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (85 g)	U.M	% AR* per 1 piece
Energy	401	341	kcal	17%
	1682	1430	kJ	
Fat	18,2	15,5	g	22%
saturated fatty acids	9,7	8,2	g	41%
Carbohydrate	51,9	44,1	g	17%
sugars	25,3	21,5	g	24%
Dietary fibre	2,6	2,2	g	9%
Protein	6,2	5,3	g	11%
Salt	0,7	0,6	g	10%

\*Assunzio *of an adult's reference intake (8400 kJ/2000 kcal)*

**LOGISTIC INFORMATION**

Primary Packaging		Secondary Packaging	
Type:	Food envelope	Type:	Cardboard
Lenght (mm):	550	Outer lenght (mm):	390
Width (mm)/ thickness (µm):	/	Outer width (mm) / thickness (µm):	260
Height (mm):	620	Outer height (mm):	219
Weight (g):	22	Packing weight (g):	380
Pieces per envelope:	55	Declared weight (g):	4675
Envelopes per box:	1	Gross weight box (g)	5055

**PALLET SIZE**

Pallet 80x120 cm	
Boxes per layer:	9
Layers per pallet:	9
Boxes per pallet:	81
Total height pallet (cm):	212

**WASTE DISPOSAL DETAILS**

- Waste:
- Reject product = similar to municipal waste, they can be disposed in the organic waste collection.
  - Plastic envelope for food = similar to urban waste, they can be disposed in the collection of the plastic.
  - Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<b>PRODUCT DATASHEET</b>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S.Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 34

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 21/08/2015

Ed.: 01

Rev.: 06

GENERAL INFORMATION	
Product name	Cornetto Pronto Forno Crema Glassato (Cream Oven Ready Croissant)
Description	Uncooked confectionary bakery preleavened product, with a cream filling and glazed on surface. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	LCPF06

PRODUCT SIZES	
Average net weight (g):	85
Pieces number:	55
Declared box weight (g):	4675

SHELF LIFE
The product has to be stored at -18°C in order to maintain organoleptic properties. Shelf-life: 7 months from the manufacture date.

INGREDIENTS
<p><b>WHEAT</b> flour, margarine [vegetable fat of palm, water, vegetable oil sunflower, correctors of acidity ' : E330, E331; skimmed <b>MILK</b> powder, salt, emulsifier: E471; flavorings, preservatives: potassium sorbate; coloring: E160a], cream 21% [sugar, water, fresh whole <b>MILK</b>, modified corn starch, <b>BUTTER</b>, vegetable fat of palm, thickener: E466; preservative: potassium sorbate; emulsifier: E471; flavorings, salt, coloring: beta-carotene], water, yeast [<b>WHEAT</b> flour, water], sugar, pasteurized <b>EGGS</b>, brewer's yeast, whole <b>MILK</b> powder, salt, <b>SOY</b> flour, <b>WHEAT</b> gluten, emulsifiers: E322 sunflower , E472e; dextrose, malt flour of <b>WHEAT</b>, flavouring, antioxidant: E300.</p> <p><b>Glaze</b> 2.5%: sugar, gelling agent: modified starch potato, glucose syrup, polishing agent: E904, E901; vegetable fat sunflower.</p> <p>It may contain traces of <b>SHELL FRUIT, SESAME</b>.</p>

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
<b>ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)</b>	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	+
Milk and products thereof (including lactose ).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	=
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
Under its own responsibility, the Supplier declares that:			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -18^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

- 1) Remove the products from the freezer, place them on a baking tray covered with baking paper at 6 cm from each other.
  - 2) Heat the oven at 175 ° C.
  - 3) Bake for 20-22 minutes.
- Let stand baked products for about 10 min. Serve warm or at room temperature. Sprinkle with powdered sugar.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
<i>Salmonella</i> spp *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
<i>Bacillus cereus</i>	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella* spp and *Listeria monocytogenes* spp. are set in rotation \*

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (85 g)	U.M	% AR* per 1 piece
	384	326	kcal	16%
Energy	1608	1367	kJ	
Fat	19	16	g	23%
saturated fatty acids	9,8	8,3	g	42%
Carbohydrate	46	39	g	15%
sugars	20	17	g	18%
Dietary fibre	2,1	1,8	g	7%
Protein	7,4	6,3	g	13%
Salt	0,6	0,5	g	9%

\*of an adult's reference intake (8400 kJ/2000 kcal)

**LOGISTIC INFORMATION**

Primary Packaging		Secondary Packaging	
Type:	Food envelope	Type:	Cardboard
Lenght (mm):	550	Outer lenght (mm):	390
Width (mm)/ thickness (µm):	/	Outer width (mm) / thickness (µm):	260
Height (mm):	620	Outer hight (mm):	219
Weight (g):	22	Packing weight (g):	380
Pieces per envelope:	55	Declared weight (g):	4675
Envelopes per box:	1	Gross weight box (g)	5055

**PALLET SIZE**

Pallet 80x120 cm	
Boxes per layer:	9
Layers per pallet:	9
Boxes per pallet:	81
Total height pallet (cm):	212

**WASTE DISPOSAL DETAILS**

- Waste:
- Reject product = similar to municipal waste, they can be disposed in the organic waste collection.
  - Plastic envelope for food = similar to urban waste, they can be disposed in the collection of the plastic.
  - Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<h1>PRODUCT DATASHEET</h1>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S. Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 33

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 21/08/2015

Ed.: 01

Rev.: 06

GENERAL INFORMATION	
Product name	Cornetto Pronto Forno Ciocream Glassato (Oven ready Ciocream Croissant)
Description	Uncooked confectionary bakery preleavened product, with a filling of almonds and nuts cream and glazed with chocolate flakes. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	LCPF05

PRODUCT SIZES	
Average net weight (g):	85
Pieces number:	55
Declared box weight (g):	4675

SHELF LIFE
The product has to be stored at -18°C in order to maintain organoleptic properties. Shelf-life: 7 months from the manufacture date.

INGREDIENTS
<p><b>WHEAT</b> flour, margarine [vegetable fat of palm, water, vegetable oil sunflower, correctors of acidity: E330, E331; skimmed <b>MILK</b> powder, salt, emulsifier: E471; flavorings, preservatives: potassium sorbate; coloring: E160a], cream of <b>ALMOND</b> and <b>HAZELNUT</b> 21% [sugar, vegetable fat in varying proportions (palm, sunflower, rapeseed), <b>ALMOND</b> 10%, cocoa powder, <b>HAZELNUTS</b> 5%, flavouring], water, yeast [<b>WHEAT</b> flour, water], sugar, pasteurized <b>EGGS</b>, brewer's yeast, whole <b>MILK</b> powder, salt, <b>SOY</b> flour, <b>WHEAT</b> gluten, emulsifiers: E322, sunflower E472e; dextrose, malt flour of <b>WHEAT</b>, flavouring, antioxidant: E300.</p> <p><b>Glaze</b> 2.5%: Chocolate flakes 2.3% on finished product, with 38% of cocoa-min [sugar, cocoa pasta, cocoa powder, anhydrous <b>MILK</b> fat, emulsifier: <b>SOY</b> lecithin; flavouring], water, gelling agent: potato modified starch.</p> <p>It may contain traces of <b>SESAME</b>, other <b>SHELL FRUIT</b>.</p>

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
<b>ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)</b>	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	+
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	+/- =
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	=
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
Under its own responsibility, the Supplier declares that:			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -18^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

- 1) Remove the products from the freezer, place them on a baking tray covered with baking paper at 6 cm from each other.
  - 2) Heat the oven at 175 ° C.
  - 3) Bake for 20-22 minutes.
- Let stand baked products for about 10 min. Serve warm or at room temperature. Sprinkle with powdered sugar.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
<i>Bacillus cereus</i>	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (85 g)	U.M	% AR* per 1 piece
Energy	435	370	kcal	18%
	1821	1548	kJ	
Fat	23	19	g	28%
saturated fatty acids	11	9,1	g	45%
Carbohydrate	48	41	g	16%
sugars	23	20	g	22%
Dietary fibre	2,1	1,8	g	7%
Protein	8,3	7,1	g	14%
Salt	0,6	0,5	g	9%

\*of an adult's reference intake (8400 kJ/2000 kcal)

**LOGISTIC INFORMATION**

Primary Packaging		Secondary Packaging	
Type:	Food envelope	Type:	Cardboard
Length (mm):	550	Outer length (mm):	390
Width (mm)/ thickness (µm):	/	Outer width (mm) / thickness (µm):	260
Height (mm):	620	Outer height (mm):	219
Weight (g):	22	Packing weight (g):	380
Pieces per envelope:	55	Declared weight (g):	4675
Envelopes per box:	1	Gross weight box (g)	5055

**PALLET SIZE**

Pallet 80x120 cm

Boxes per layer:	9
Layers per pallet:	9
Boxes per pallet:	81
Total height pallet (cm):	212

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to municipal waste, they can be disposed in the organic waste collection.
- Plastic envelope for food = similar to urban waste, they can be disposed in the collection of the plastic.
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<h1>PRODUCT DATASHEET</h1>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S.Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 32

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 21/08/2015

Ed.: 01

Rev.: 06

GENERAL INFORMATION	
Product name	Cornetto Pronto Forno Vuoto (Empty Oven Ready Croissant)
Description	Uncooked confectionary bakery preleavened product, without filling. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	LCPF01

PRODUCT SIZES	
Average net weight (g):	75
Pieces number:	50
Declared box weight (g):	3750

SHELF LIFE
The product has to be stored at -18°C in order to maintain organoleptic properties. Shelf-life: 7 months from the manufacture date.

INGREDIENTS
<p><b>WHEAT</b> flour, margarine [vegetable fat of palm, water, vegetable oil sunflower, acidity: E330, E331; <b>MILK</b> powder, salt, emulsifier: E471, flavoring, preservative: E202, coloring: E160a], water, natural <b>YEAST</b> [WHEAT flour, water], sugar, pasteurized <b>EGGS</b>, brewer's yeast, whole <b>MILK</b> powder, salt, <b>SOY</b> flour, <b>WHEAT</b> gluten, emulsifiers: E322, sunflower E472e; dextrose, malt flour of <b>WHEAT</b>, flavouring, antioxidant: E300.</p> <p>It can 'contain traces of <b>SESAME</b> and <b>SHELL FRUIT</b>.</p>

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
<b>ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)</b>	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	+
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	=
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
Under its own responsibility, the Supplier declares that:			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -18^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

- 1) Remove the products from the freezer, place them on a baking tray covered with baking paper at 6 cm from each other.
  - 2) Heat the oven at 175 ° C.
  - 3) Bake for 20-22 minutes.
- Let stand baked products for about 10 min. Serve warm or at room temperature. Sprinkle with powdered sugar.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
Salmonella spp *	c.f.u/25g	absent
Listeria monocytogenes *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
Bacillus cereus	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (75 g)	U.M	% AR* per 1 piece
Energy	358	269	kcal	13%
	1495	1121	kJ	
Fat	21	15,4	g	22%
saturated fatty acids	9,9	7,4	g	37%
Carbohydrate	35	26,2	g	10%
sugars	6,7	5,0	g	6%
Dietary fibre	2,7	2,0	g	8%
Protein	8,4	6,3	g	13%
Salt	0,9	0,7	g	12%

*\*of an adult's reference intake (8400 kJ/2000 kcal)*

**LOGISTIC INFORMATION**

Primary Packaging		Secondary Packaging	
Type:	Food envelope	Type:	Cardboard
Length (mm):	550	Outer length (mm):	390
Width (mm)/ thickness (µm):	/	Outer width (mm) / thickness (µm):	260
Height (mm):	620	Outer height (mm):	219
Weight (g):	20	Packing weight (g):	380
Pieces per envelope:	50	Declared weight (g):	3750
Envelopes per box:	1	Gross weight box (g)	4130

**PALLET SIZE**

Pallet 80x120 cm

Boxes per layer:	9
Layers per pallet:	9
Boxes per pallet:	81
Total height pallet (cm):	212

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to municipal waste, they can be disposed in the organic waste collection.
- Plastic envelope for food = similar to urban waste, they can be disposed in the collection of the plastic.
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<b>PRODUCT DATASHEET</b>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S.Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 39

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Ciambella Mignon (Sugared Donut Mignon)
Description	Confectionary handmade product made of fried leavened dough. Frozen.
Product category	Confectionary product fried and frozen.
Product code	FCIM01

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	30	5 g	
Declared weight (g):	2500		

SHELF LIFE
The product has to be stored at -15°C in order to maintain organoleptic properties. Shelf-life: 12 months from the manufacture date.

INGREDIENTS
<b>WHEAT</b> flour, water, refined palm oil, sugar, pasteurized <b>EGGS</b> , yeast, salt, <b>MILK</b> whey powder, emulsifier: E471, E472e, E481; <b>LACTOSE</b> , vegetable oils [palm, rapeseed, sunflower], <b>WHEAT GLUTEN</b> , dextrose [by <b>WHEAT</b> ], <b>ALBUMEN</b> powder, flavoring, flour treatment agent: E300, E920, anti-caking agent: E170, alpha amylase. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT (NUTS)</b> .

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
<b>ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)</b>	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	= (nuts)
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
<i>Under its own responsibility, the Supplier declares that:</i>			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Mais			Absence
Soia			Absence
Colza			Absence

STORAGE
<ul style="list-style-type: none"> <li>The product has to be stored at a temperature not higher than -15° C.</li> <li>If the product is defrosted, don't refreeze it. Consume within 48 hours.</li> </ul>

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -15^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Thaw at room temperature away from heat sources. Garnish as desired. If you want to serve hot, warm the product at  $60^{\circ}\text{C}$  for 5-6 minutes.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^3$
Enterobacteria	c.f.u/g	$10^3$
<i>Bacillus cereus</i>	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^3$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella spp and Listeria monocytogenes spp. are set in rotation* \*

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (30 g)	U.M	% AR* (30g)
Energy	391	117	kcal	
	1633	490	kJ	6%
Fat	21	6,2	g	9%
	saturated fatty acids	11	3,2	g
Carbohydrate	44	13,3	g	5%
	sugars	19	5,6	g
Dietary fibre	2,4	0,7	g	3%
Protein	5,6	1,7	g	3%
Salt	0,8	0,2	g	4%

\*of an adult's reference intake (8400 kJ/2000 kcal)

**LOGISTIC INFORMATION**

## Packaging

Scatola in cartone alimentare con internamente sacco in polietilene per alimenti all'interno del quale sono collocati i singoli pezzi.

## Packaging size

mm. 395x260x265

**PALLET SIZE**

Pallet 80x120

Boxes per layer:	9
Layers per pallet:	7
Boxes per pallet:	63

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to urban waste, they can be disposed in the organic waste collection
- Polyethylene bag = similar to urban waste can be disposed in the collection of plastic
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<b>PRODUCT DATASHEET</b>		Product image after baking (for illustrative purposes only)
	<b>IDCAM S.R.L.</b> <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S. Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 38

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	CIAMBELLA (SUGARED DONUT)
Description	Confectionary handmade product made of fried leavened dough. Frozen.
Product category	Confectionary product fried and frozen.
Product code	FCI001

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	60	5 g	
Pieces number:	40		
Declared box weight (g):	2200		

SHELF LIFE
The product has to be stored at -15°C in order to maintain organoleptic properties. Shelf-life: 12 months from the manufacture date.

INGREDIENTS
<b>WHEAT</b> flour, water, refined palm oil, sugar, pasteurized <b>EGGS</b> , yeast, salt, <b>MILK</b> whey powder, emulsifier: E471, E472e, E481; <b>LACTOSE</b> , vegetable oils [palm, rapeseed, sunflower], <b>WHEAT GLUTEN</b> , dextrose [by <b>WHEAT</b> ], <b>ALBUMEN</b> powder, flavoring, flour treatment agent: E300, E920, anti-caking agent: E170, alpha amylase. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT (NUTS)</b> .

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
<b>ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)</b>	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	= (nuts)
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
Under its own responsibility, the Supplier declares that:			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Mais			Absence
Soia			Absence
Colza			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -15° C.
- If the product is defrosted, don't refreeze it. Consume within 48 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -15^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Thaw at room temperature away from heat sources. Garnish as desired. If you want to serve hot, warm the product at 60 ° C for 5-6 minutes.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
<i>Bacillus cereus</i>	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (60 g)	U.M	% AR* per 1piece
Energy	391	235	kcal	12%
	1633	980	kJ	
Fat	21	12	g	18%
saturated fatty acids	11	6,4	g	32%
Carbohydrate	44	27	g	10%
sugars	19	11	g	12%
Dietary fibre	2,4	1,4	g	6%
Protein	5,6	3,4	g	7%
Salt	0,8	0,5	g	8%

\*of an adult's reference intake (8400 kJ/2000 kcal)

**LOGISTIC INFORMATION**

## Packaging

Scatola in cartone alimentare con internamente sacco in polietilene per alimenti all'interno del quale sono collocati i singoli pezzi.

## Packaging size

mm. 395x260x265

**PALLET SIZE**

Pallet 80x120 cm

Boxes per layer:	9
Layers per pallet:	7
Boxes per pallet:	63

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to urban waste, they can be disposed in the organic waste collection
- Polyethylene bag = similar to urban waste can be disposed in the collection of plastic
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<h1>PRODUCT DATASHEET</h1>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S. Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 36  
 Approved by: D'Alessandro Carlo Antonio  
 Verification: Immacolata Montefusco  
 Data: 16/03/2015

Ed.: 01  
 Rev.: 05

GENERAL INFORMATION	
Product name	Conchiglia Latte e Panna (Shell with Milk Cream)
Description	Uncooked confectionary bakery product made of puff pastry with a filling of milk cream ( triangle-shaped). Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	ACH006

PRODUCT SIZES	
Average net weight (g):	90
Number of pieces:	60
Declared weight (g):	5400

SHELF LIFE
The product has to be stored at -18°C in order to maintain organileptic properties. Shelf-life: 12 months from the manufacture date.

INGREDIENTS
<p><b>WHEAT</b> flour, margarine [vegetable palm fat, water, vegetable oil sunflower, acidity: E330, E331; skimmed <b>MILK</b> powder, salt, emulsifier: E471; flavorings, preservatives: potassium sorbate; color: E160a], cream of <b>MILK</b> and <b>CREAM</b> 23% [fresh whole pasteurized <b>MILK</b> 39% <b>CREAM</b> 25%, sucrose, glucose / fructose syrup, modified corn starch, preservatives: potassium sorbate; flavorings, coloring: E171], water, sugar, salt, <b>WHEAT</b> malted flour, yeast, emulsifier: mono- and diacetyl tartaric acid esters of mono and diglycerides of fatty acids; <b>SOY</b> flour, dextrose, antioxidant: E300. It may contain traces of <b>EGG, SESAME, SHELL FRUIT</b>.</p>

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	=
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	+
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	=
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
<i>Under its own responsibility, the Supplier declares that:</i>			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -18^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

1. Remove products from freezer and place on the baking tray to 4 cm apart.
  2. Preheat the oven at 190 ° C.
  3. Bake for 20-22 minutes.
- Let stand freshly baked products for about 10 min. Serve warm or at room temperature.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
<i>Bacillus cereus</i>	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (90 g)	U.M	% AR* per 1 piece
Energy	409	368	kcal	18%
	1702	1532	kJ	
Fat	27,3	24,6	g	35%
saturated fatty acids	13,8	12,4	g	62%
Carbohydrate	34,3	30,8	g	12%
sugars	13,2	11,9	g	13%
Dietary fibre	2,2	2,0	g	8%
Protein	5,3	4,8	g	10%
Salt	0,8	0,7	g	11%

\*of an adult's reference intake (8400 kJ/2000 kcal)

**LOGISTIC INFORMATION**

Primary Packaging		Secondary Packaging	
Type:	Food envelope	Type:	cardboard
Length (mm):	705	External length (mm):	390
Width (mm)/ thickness (µm):	600	External width (mm)/ thickness (µm):	265
Height (mm):	/	External height (mm):	190
Weight (g):	18	Packaging weight (g):	320
Pieces per envelope: (Kg):	60	Declared weight (g):	5400
Envelope per box:	1	Gross weight box (g):	5738

**PALLET SIZE**

Pallet 80x120 cm

Boxes per layer:	9
Layers per pallet:	9
Boxes per pallet:	81
Total height pallet (cm):	186

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to urban waste, they can be disposed in the organic waste collection
- Plastic bag for food = similar to urban waste, can be disposed in the collection of plastic
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<h1>PRODUCT DATASHEET</h1>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S. Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 37

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Conchiglia Ciocream Zuccherata (Sugared Shell with Ciocream)
Description	Uncooked confectionary bakery product made of puff pastry with cream of almond and hazelnuts ( triangle-shaped). Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	ACH005

PRODUCT SIZES	
Average net weight (g):	90
Number of pieces:	60
Declared weight (g):	5400

SHELF LIFE
The product has to be stored at -18°C in order to maintain organileptic properties. Shelf-life: 12 months from the manufacture date.

INGREDIENTS
<p><b>WHEAT</b> flour, margarine [vegetable palm fat, water, vegetable oil sunflower, acidity: E330, E331; skimmed <b>MILK</b> powder, salt, emulsifier: E471; flavorings, preservatives: potassium sorbate; color: E160a], cream of <b>ALMOND</b> and <b>HAZELNUTS</b> 23% [sugar, vegetable fat in varying proportions (palm, sunflower, rapeseed), <b>ALMOND</b> 10%, low fat cocoa powder, <b>HAZELNUTS</b> 5%, flavor], water, sugar, salt, <b>WHEAT</b> malted flour, yeast, emulsifier: mono- and diacetyl tartaric acid esters of mono and diglycerides of fatty acids; SOYBEAN flour, dextrose, antioxidant: E300.</p> <p>It may contain traces of <b>EGG</b>, <b>SESAME</b>, other <b>SHELL FRUIT</b>.</p>

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
<b>ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)</b>	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	=
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	+
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	+
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	=
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
<i>Under its own responsibility, the Supplier declares that:</i>			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -18^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

1. Remove products from freezer and place on the baking tray to 4 cm apart.
2. Preheat the oven at 190 ° C.
3. Bake for 20-22 minutes.

Let stand freshly baked products for about 10 min. Serve warm or at room temperature.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
<i>Bacillus cereus</i>	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (90 g)	U.M	% AR* per 1 piece
Energy	476	428	kcal	21%
	1985	1787	kJ	
Fat	28,8	25,9	g	37%
saturated fatty acids	11,4	10,3	g	51%
Carbohydrate	46,7	42,0	g	16%
sugars	29,3	26,4	g	29%
Dietary fibre	2,4	2,2	g	9%
Protein	7,8	7,0	g	14%
Salt	0,7	0,6	g	11%

\*of an adult's reference intake (8400 kJ/2000 kcal)

**LOGISTIC INFORMATION**

Primary Packaging		Imballo Secondario	
Type:	Food envelope	Type:	cardboard
Length (mm):	705	External length (mm):	390
Width (mm)/ thickness (µm):	600	External width (mm)/ thickness (µm):	265
Height (mm):	/	External height (mm):	190
Weight (g):	18	Packaging weight (g):	320
Pieces per envelope: (Kg):	60	Declared weight (g):	5400
Envelope per box:	1	Gross weight box (g):	5738

**PALLET SIZE**

Pallet 80x120 cm

Boxes per layer:	9
Layers per pallet:	9
Boxes per pallet:	81
Total height pallet (cm):	186

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to urban waste, they can be disposed in the organic waste collection
- Plastic bag for food = similar to urban waste, can be disposed in the collection of plastic
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<b>PRODUCT DATASHEET</b>		Product image after baking (for illustrative purposes only) 
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S. Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 41

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	MIGNON KRAPPEN
Description	Confectionary handmade product made of fried leavened dough. Frozen.
Product category	Confectionary product fried and frozen.
Product code	FKRM02

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	28	5 g	
Declared weight (g):	2500		

SHELF LIFE
The product has to be stored at -15°C in order to maintain organoleptic properties. Shelf-life: 12 months from the manufacture date.

INGREDIENTS
<b>WHEAT</b> flour, water, refined palm oil, p'asteurized <b>EGGS</b> , sugar, yeast, whey <b>MILK</b> in powder, emulsifier: E471, E472e, E481; salt, <b>LACTOSE</b> , vegetable oils [palm, rapeseed, sunflower], <b>WHEAT GLUTEN</b> , dextrose [by <b>WHEAT</b> ], <b>ALBUME</b> powder, flavoring, flour treatment agent: E300, E920, anti-caking agent: E170, alpha amylase. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b> .

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
<b>ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)</b>	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	= (nuts)
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
Under its own responsibility, the Supplier declares that:			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Mais			Absence
Soia			Absence
Colza			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -15° C.
- If the product is defrosted, don't refreeze it. Consume within 48 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -15^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Thaw at room temperature away from heat sources. Garnish as desired. If you want to serve hot, warm the product at 60 ° C for 5-6 minutes.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
<i>Bacillus cereus</i>	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$
<i>Salmonella spp and Listeria monocytogenes spp. are set in rotation</i> *		

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (28 g)	U.M	% AR* per 1 piece
Energy	1513	424	kJ	21%
	361	101	kcal	
Fat	17	4,8	g	7%
	saturated fatty acids	8,7	2,4	
Carbohydrate	44	12	g	5%
	sugars	20	5,6	
Dietary fibre	2,6	0,7	g	3%
Protein	6,5	1,8	g	4%
Salt	0,6	0,2	g	3%
*of an adult's reference intake (8400 kJ/2000 kcal)				

**LOGISTIC INFORMATION**

## Packaging

Food cardboard box with internally polyethylene bag for foods within which are placed the individual pieces.

## Packaging size

mm. 389x254x250

**PALLET SIZE**

Pallet 80x120 cm

Boxes per layer:	9
Layers per pallet:	7
Boxes per pallet:	63

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to urban waste, they can be disposed in the organic waste collection
- Polyethylene bag = similar to urban waste can be disposed in the collection of plastic
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<b>PRODUCT DATASHEET</b>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S. Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 40  
 Approved by: D'Alessandro Carlo Antonio  
 Verification: Immacolata Montefusco  
 Data: 16/03/2015

Ed.: 01  
 Rev.: 05

GENERAL INFORMATION	
Product name	EMPTY KRAPPEN
Description	Confectionary handmade product made of fried leavened dough. Frozen.
Product category	Confectionary product fried and frozen.
Product code	FKR010

PRODUCT SIZES	PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	60	5 g
Number of pieces:	36	
Declared weight (g):	1980	

SHELF LIFE
The product has to be stored at -15°C in order to maintain organoleptic properties. Shelf-life: 12 months from the manufacture date.

INGREDIENTS
<b>WHEAT</b> flour, water, refined palm oil, pasteurized <b>EGGS</b> , sugar, yeast, whey powder, emulsifier: E471, E472e, E481; salt, <b>LACTOSE</b> , vegetable oils [palm, rapeseed, sunflower], <b>WHEAT GLUTEN</b> , dextrose [by <b>WHEAT</b> ], <b>ALBUME</b> powder, flavoring, flour treatment agent: E300, E920, anti-caking agent: E170, alpha amylase. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b> .

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
<b>ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)</b>	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	= (nuts)
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
<i>Under its own responsibility, the Supplier declares that:</i>			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Mais			Absence
Soia			Absence
Colza			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -15° C.
- If the product is defrosted, don't refreeze it. Consume within 48 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -15^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Thaw at room temperature away from heat sources. Garnish as desired. If you want to serve hot, warm the product at 60 ° C for 5-6 minutes.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
<i>Salmonella</i> spp *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
<i>Bacillus cereus</i>	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella* spp and *Listeria monocytogenes* spp. are set in rotation \*

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (60 g)	U.M	% AR* per 1 piece
Energy	1513	908	kJ	45%
	361	217	kcal	
Fat	17	10	g	15%
	saturated fatty acids	8,7	5,2	g
Carbohydrate	44	26	g	10%
	sugars	20	12	g
Dietary fibre	2,6	1,6	g	6%
Protein	6,5	3,9	g	8%
Salt	0,6	0,3	g	6%

\*of an adult's reference intake (8400 kJ/2000 kcal)

**LOGISTIC INFORMATION**

## Packaging

Food cardboard box with internally polyethylene bag for foods within which are placed the individual pieces.

## Packaging size

mm. 389x254x250

**PALLET SIZE**

Pallet 80x120 cm

Boxes per layer:	9
Layers per pallet:	7
Boxes per pallet:	63

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to urban waste, they can be disposed in the organic waste collection
- Polyethylene bag = similar to urban waste can be disposed in the collection of plastic
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

# PRODUCT DATASHEET

Product image after baking  
(for illustrative purposes only)



IDCAM S.R.L.  
**Registered office:** Via Caramagni -1°cortile, 14 80047 S.Giuseppe Vesuviano (NA)  
**Office:** Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA)tel. 081 5297891 fax. 081 8284329  
**Factory:** Via Raggi,20 80044 S. Gennarello di Ottaviano (NA)



Datasheet N°: 23

Approved by: D'Alessandro Carlo Antonio

Check by: Immacolata Montefusco

data: 26/05/2015

Ed.: 01

Rev.: 01

## GENERAL INFORMATION

Product name	Cupcake with almonds and mixed berries
Description	Uncooked confectionary bakery product, made of shortcrust pastry and with a filling of almonds and mixed berries.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	ATMF09

## PRODUCT SIZE

Average net weight (g):	80
Pieces number:	60
Declared weight (g):	4560

## PRODUCT WEIGHT TOLERANCE (±)

5%
----

## SHELF LIFE

The product has to be stored at -18°C in order to maintain its properties.  
 Shelf-life: 9 months from the manufacture date.

## INGREDIENTS

filling with mixed berries (25%) [45% mixed berries (strawberries 9%, raspberries 9%, blueberries 9%, blackberries 9%, red currant 9%), sugar, glucose-fructose syrup, gelling agent: E441, acidity regulator: E330-E450iii, preservative: E200, flavoring], sugar, **WHEAT** flour, peeled **ALMOND** (9.14%), **BUTTER, EGGS**, lard [refined lard, antioxidant: E320], water, rice starch, baking powder [raising agent: E450i and E500ii, starch], salt, raising agent: ammonium bicarbonate, flavoring. It may contain traces of **SHELL FRUIT** and **SOY**.

## CROSS-CONTAMINATION (ALLERGENS)

(+) : present; (-) : missing; (=) : it can contain cross-contamination

ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose ).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	+/-
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

## GENETICALLY MODIFIED ORGANISMS

Under its own responsibility, the Supplier declares that:

	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

### STORAGE

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

### TRANSPORT DETAILS

- The product must be transported under cold at a temperature of -18°C (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

### BAKING DETAILS

Place the products on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of 170° C for about 25-30 minutes. Let stand products for about 10 minutes. Remove the cupcake cases and sprinkle with powdered sugar, if desired.

### MICROBIOLOGICAL INFORMATION

	U.M.	Maximum value
Total viable count	c.f.u/g	10 <sup>7</sup>
Coliforms	c.f.u/g	10 <sup>4</sup>
Escherichia coli	c.f.u/g	10 <sup>3</sup>
Coagulase-positive staphylococci	c.f.u/g	5x 10 <sup>2</sup>
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	10 <sup>2</sup>
Enterobacteria	c.f.u/g	10 <sup>3</sup>
<i>Bacillus cereus</i>	c.f.u/g	5x 10 <sup>2</sup>
Yeasts	c.f.u/g	10 <sup>5</sup>
Molds	c.f.u/g	5x10 <sup>3</sup>

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

### NUTRITION FACTS

AVERAGE VALUES FOR	100 g	1 piece (80 g)	U.M	% AR* per 1 piece
Energy	358	286	kcal	14%
	1506	1205	kJ	
Fat	13	10,4	g	15%
saturated fatty acids	7	5,4	g	27%
Carbohydrate	53	42	g	16%
sugars	19	15	g	17%
Dietary fibre	1,9	1,5	g	-
Protein	6,8	5,4	g	11%
Salt	0,2	0,2	g	3%

\*of an adult's reference intake (8400 kJ/2000 kcal)

### LOGISTIC INFORMATION

Primary Packaging		Secondary Packaging		Tertiary Packaging	
Material:	PET cupcake cases for food	Material:	paper larch	Material:	cardboard
Size, background and development:	60/105	Weight (g/m <sup>2</sup> ):	63 (+/-2)	Lenght (mm):	377
Weight(g/m <sup>2</sup> ):	330	Thickness (µm):	56 (+/-)	Width (mm)/ Weight (g/mq):	242 / 778
Weight (g):	~ 2	Size (cm):	25,5x37	Height (mm):	170
N. pieces	60	Weight (g):	6,4	Box weight (g):	405- 420
		Number:	5	Declared weight (g)	4560
		Material:	busta in HDPE	Box gross weight (g)	5153
		Lenght (mm):	730		
		Width (mm):	600		
		Weight (g):	20,5		

### PALLET SIZE

Pallet 80x120

Boxes per layer:	9
Layers per pallet:	9
Boxes per pallet:	81
Total height pallet (cm):	175

### WASTE DISPOSAL DETAILS

Waste:

- Reject product = similar to municipal waste then they can be disposed of in the organic waste collection
- Paper larch = assimilable to municipal waste can then be disposed in the collection of undifferentiated.
- Plastic envelope for food, cupcake cases = similar to municipal waste then they can be disposed of in the plastic collection
- Cardboard Box = similar to municipal waste then they can be disposed of in the waste paper collection.

# PRODUCT DATASHEET

Product image after baking  
(for illustrative purposes only)



IDCAM S.R.L.  
**Registered office:** Via Caramagni -1° cortile, 14 80047 S.Giuseppe Vesuviano (NA)  
**Office:** Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329  
**Factory:** Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)



Datasheet N°: 24  
 Approved by: D'Alessandro Carlo Antonio  
 Check by: Immacolata Montefusco  
 data: 26/05/2015

Ed.: 01  
 Rev.: 01

## GENERAL INFORMATION

Product name	Cupcake with almonds and mixed berries Mignon
Description	Uncooked confectionary bakery product, made of shortcrust pastry and with a filling of almonds and mixed berries.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	MTMF10

PRODUCT SIZE		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	25	5%	
Pieces number:	80		
Declared weight (g):	1900		

## SHELF LIFE

The product has to be stored at -18°C in order to maintain its properties.  
 Shelf-life: 9 months from the manufacture date.

## INGREDIENTS

filling with mixed berries (22%) [mixed berries 45% (strawberries 9%, raspberries 9%, blueberries 9%, blackberries 9%, red currant 9%), sugar, glucose-fructose syrup, gelling agent: E441, acidity regulator: E330-E450iii, preservative: E200, flavoring] WHEAT flour, sugar, peeled **ALMONDS** 9 %, **BUTTER**, **EGGS**, lard [refined lard, antioxidant: E320], water, rice starch, baking powder [raising agent: E450i and E500ii, starch], salt, raising agent: ammonium bicarbonate, flavoring. It may contain traces of **SHELL FRUIT** and **SOY**.

## CROSS-CONTAMINATION (ALLERGENS)

(+) : present; (-) : missing; (=) : it can contain cross-contamination

ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	+/=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

## GENETICALLY MODIFIED ORGANISMS

Under its own responsibility, the Supplier declares that:

	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

### STORAGE

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

### TRANSPORT DETAILS

- The product must be transported under cold at a temperature of -18°C (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

### BAKING DETAILS

Place the products on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of 170° C for about 15-20 minutes. Let stand products for about 10 minutes. Remove the cupcake cases and sprinkle with powdered sugar, if desired.

### MICROBIOLOGICAL INFORMATION

	U.M.	Maximum value
Total viable count	c.f.u/g	10 <sup>7</sup>
Coliforms	c.f.u/g	10 <sup>4</sup>
Escherichia coli	c.f.u/g	10 <sup>3</sup>
Coagulase-positive staphylococci	c.f.u/g	5x 10 <sup>2</sup>
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	10 <sup>2</sup>
Enterobacteria	c.f.u/g	10 <sup>3</sup>
<i>Bacillus cereus</i>	c.f.u/g	5x 10 <sup>2</sup>
Yeasts	c.f.u/g	10 <sup>5</sup>
Molds	c.f.u/g	5x10 <sup>3</sup>

*Salmonella spp and Listeria monocytogenes spp. are set in rotation* \*

### NUTRITION FACTS

AVERAGE VALUES FOR	100 g	1 piece (25 g)	U.M	% AR* per 1 piece
	358	90	kcal	
Energy	1506	377	kJ	4%
Fat	13	3,3	g	5%
saturated fatty acids	7	1,7	g	9%
Carbohydrate	53	13	g	5%
sugars	19	4,8	g	5%
Dietary fibre	1,9	0,5	g	-
Protein	6,8	1,7	g	3%
Salt	0,2	0,1	g	1%

\*of an adult's reference intake (8400 kJ/2000 kcal)

### LOGISTIC INFORMATION

Primary Packaging		Primary Packaging		Secondary Packaging	
Material:	PET cupcake cases for food	Material:	paper larch	Material:	cardboard
Size, background and development:	35/75	Weight (g/m <sup>2</sup> ):	63 (+/-2)	Lenght (mm):	287
Weight (g/m <sup>2</sup> ):	330	Thickness (µm):	56 (+/-)	Widht (mm)/ Weight(g/mq):	239 / 757
Weight (g):	~ 1	Size (cm):	25,5x26,5		
N. pieces	80	Weight (g):	3	Height (mm):	90
Material:	Box for food	Material:	HDPE envelope	Box weight (g):	263- 270
Lenght (mm):	240	Lenght (mm):	500	Declared weight (g)	1900
Larghezza (mm):	285	Width (mm):	400	Box gross weight (g)	2335
Width (g):	18	Weight (g):	10		
n° per box:	4				
n° per holes:	20				

### PALLET SIZE

Pallet 80x120	
Boxes per layer:	12
Layers per pallet:	15
Boxes per pallet:	180
Total height pallet (cm):	165

### WASTE DISPOSAL DETAILS

- Waste:
- Reject product = similar to municipal waste then they can be disposed of in the organic waste collection
  - Paper larch = assimilable to municipal waste can then be disposed in the collection of undifferentiated.
  - Plastic envelope for food, cupcake cases = similar to municipal waste then they can be disposed of in the plastic collection
  - Cardboard Box = similar to municipal waste then they can be disposed of in the waste paper collection.

# PRODUCT DATASHEET

Product image after baking  
(for illustrative purposes only)



IDCAM S.R.L.  
**Registered office:** Via Caramagni -1° cortile, 14 80047 S. Giuseppe Vesuviano (NA)  
**Office:** Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329  
**Factory:** Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)



Datasheet N°: 21

Approved by: D'Alessandro Carlo Antonio

Check by: Immacolata Montefusco

data: 26/05/2015

Ed.: 01

Rev.: 01

## GENERAL INFORMATION

Product name	Cupcake Apple and Cinnamon
Description	Uncooked confectionary bakery product, made of shortcrust pastry and with a filling of apple cubes and cinnamon.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	ATMC07

## PRODUCT SIZE

Average net weight (g):	80
Pieces number:	60
Declared weight (g):	4560

## PRODUCT WEIGHT TOLERANCE (±)

5%
----

## SHELF LIFE

The product has to be stored at -18°C in order to maintain its properties.  
 Shelf-life: 9 months from the manufacture date.

## INGREDIENTS

apple cubes (30%) [apple cubes, apple pulp, sucrose, glucose-fructose syrup, modified starch, preservative E202, acidity regulator E330, flavor], **WHEAT** flour, sugar, **BUTTER, EGGS**, lard [ refined lard antioxidant: E320], water, rice starch, cinnamon (0.14%), baking powder [raising agent: E450i and E500ii, starch], salt, raising agent: ammonium bicarbonate, flavoring. It may contain traces of **SHELL FRUIT** and **SOY**.

## CROSS-CONTAMINATION (ALLERGENS)

(+) : present; (-) : missing; (=) : it can contain cross-contamination

ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose ).	+
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

## GENETICALLY MODIFIED ORGANISMS

Under its own responsibility, the Supplier declares that:

	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

### STORAGE

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

### TRANSPORT DETAILS

- The product must be transported under cold at a temperature of -18°C (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

### BAKING DETAILS

Place the products on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of 170° C for about 25-30 minutes. Let stand products for about 10 minutes. Remove the cupcake cases and sprinkle with powdered sugar, if desired.

### MICROBIOLOGICAL INFORMATION

	U.M.	Maximum value
Total viable count	c.f.u/g	10 <sup>7</sup>
Coliforms	c.f.u/g	10 <sup>4</sup>
Escherichia coli	c.f.u/g	10 <sup>3</sup>
Coagulase-positive staphylococci	c.f.u/g	5x 10 <sup>2</sup>
Salmonella spp *	c.f.u/25g	absent
Listeria monocytogenes *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	10 <sup>2</sup>
Enterobacteria	c.f.u/g	10 <sup>3</sup>
Bacillus cereus	c.f.u/g	5x 10 <sup>2</sup>
Yeasts	c.f.u/g	10 <sup>5</sup>
Molds	c.f.u/g	5x10 <sup>3</sup>

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

### NUTRITION FACTS

AVERAGE VALUES FOR	100 g	1 piece (80 g)	U.M	% AR* per 1 piece
Energy	359	287	kcal	14%
	1505	1204	kJ	
Fat	15	11,9	g	17%
saturated fatty acids	9	7,3	g	36%
Carbohydrate	48	39	g	15%
sugars	23	18,3	g	20%
Dietary fibre	2,1	1,7	g	-
Protein	6,9	5,5	g	11%
Salt	0,2	0,2	g	3%

*\*of an adult's reference intake (8400 kJ/2000 kcal)*

### LOGISTIC INFORMATION

Primary Packaging		Secondary Packaging		Tertiary packaging	
Material:	PET cupcake cases for food	Material:	paper larch	Material:	cardboard
Size, background and	60/105	Weight (g/m <sup>2</sup> ):	63 (+/-2)	Lenght (mm):	377
Weight(g/m <sup>2</sup> ):	330	Thickness (µm):	56 (+/-)	Width (mm)/ Weight (g/mq):	242 / 778
Weight (g):	~ 2	Size (cm):	25,5x37	Height (mm):	170
N. pieces	60	Weight (g):	6,4	Box weight (g):	405- 420
		Number:	5	Declared weight (g)	4560
		Material:	HDPE envelope	Box gross weight (g)	5153
		Lenght (mm):	730		
		Width (mm):	600		
		Weight (g):	20,5		

### PALLET SIZE

Pallet 80x120

Boxes per layer:	9
Layers per pallet:	9
Boxes per pallet:	81
Total height pallet (cm):	175

### WASTE DISPOSAL DETAILS

Waste:

- Reject product = similar to municipal waste then they can be disposed of in the organic waste collection
- Paper larch = assimilable to municipal waste can then be disposed in the collection of undifferentiated.
- Plastic envelope for food, cupcake cases = similar to municipal waste then they can be disposed of in the plastic collection
- Cardboard Box = similar to municipal waste then they can be disposed of in the waste paper collection.

# PRODUCT DATASHEET

Product image after baking  
(for illustrative purposes only)



IDCAM S.R.L.  
**Registered office:** Via Caramagni -1° cortile, 14 80047 S.Giuseppe Vesuviano (NA)  
**Office:** Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329  
**Factory:** Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)



Datasheet N°: 22  
 Approved by: D'Alessandro Carlo Antonio  
 Check by: Immacolata Montefusco  
 data: 26/05/2015

Ed.: 01  
 Rev.: 01

## GENERAL INFORMATION

Product name	Cupcake Apple and Cinnamon Mignon
Description	Uncooked confectionary bakery product, made of shortcrust pastry and with a filling of apple cubes and cinnamon.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	MTMC08

PRODUCT SIZE		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	25		
Pieces number:	80		5%
Declared weight (g):	1900		

## SHELF LIFE

The product has to be stored at -18°C in order to maintain its properties.  
 Shelf-life: 9 months from the manufacture date.

## INGREDIENTS

**WHEAT** flour, apple cubes 23% [apple cubes, apple pulp, sucrose, glucose-fructose syrup, modified starch, preservative E202, acidity regulator E330, flavor], sugar, **BUTTER**, **EGGS**, lard [ refined lard antioxidant: E320], water, rice starch, cinnamon 0.2%, baking powder [raising agent: E450i and E500ii, starch], salt, raising agent: ammonium bicarbonate, flavoring. It may contain traces of **SHELL FRUIT** and **SOY**.

## CROSS-CONTAMINATION (ALLERGENS)

(+) : present; (-) : missing; (=) : it can contain cross-contamination

ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose ).	+
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

## GENETICALLY MODIFIED ORGANISMS

Under its own responsibility, the Supplier declares that:

	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of -18°C (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place the products on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of 170° C for about 15-20 minutes. Let stand products for about 10 minutes. Remove the cupcake cases and sprinkle with powdered sugar, if desired.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	10 <sup>7</sup>
Coliforms	c.f.u/g	10 <sup>4</sup>
Escherichia coli	c.f.u/g	10 <sup>3</sup>
Coagulase-positive staphylococci	c.f.u/g	5x 10 <sup>2</sup>
Salmonella spp *	c.f.u/25g	absent
Listeria monocytogenes *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	10 <sup>2</sup>
Enterobacteria	c.f.u/g	10 <sup>3</sup>
Bacillus cereus	c.f.u/g	5x 10 <sup>2</sup>
Yeasts	c.f.u/g	10 <sup>5</sup>
Molds	c.f.u/g	5x10 <sup>3</sup>

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (25 g)	U.M	% AR* per 1 piece
Energy	359	90	kcal	4%
	1505	376	kJ	
Fat	15	3,7	g	5%
saturated fatty acids	9	2,3	g	11%
Carbohydrate	48	12	g	5%
sugars	23	5,7	g	6%
Dietary fibre	2,1	0,5	g	-
Protein	6,9	1,7	g	3%
Salt	0,2	0,1	g	1%

*\*of an adult's reference intake (8400 kJ/2000 kcal)*

**LOGISTIC INFORMATION**

Primary Packaging		Secondary Packaging		Tertiary packaging	
Material:	PET cupcake cases for food	Material:	paper larch	Material:	cardboard
Size, background and development:	35/75	Weight (g/m <sup>2</sup> ):	63 (+/-2)	Lenght (mm):	287
Weight(g/m <sup>2</sup> ):	330	Thickness (µm):	56 (+/-)	Width (mm)/ Weight (g/mq):	239 / 757
Weight (g):	~ 1	Size (cm):	25,5x26,5		
N. pieces	80	Weight (g):	3	Height (mm):	90
Material:	Box for food	Material:	HDPE envelope	Box weight(g):	263- 270
Lenght (mm):	240	Lenght (mm):	500	Declared weight (g)	1900
Width (mm):	285	Width (mm):	400	Box gross weight (g)	2335
Weight (g):	18	Weight (g):	10		
n° per box:	4				
n° per holes:	20				

**PALLET SIZE**

Pallet 80x120

Boxes per layer:	12
Layers per pallet:	15
Boxes per pallet:	180
Total height pallet (cm):	165

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to municipal waste then they can be disposed of in the organic waste collection
- Paper larch = assimilable to municipal waste can then be disposed in the collection of undifferentiated.
- Plastic envelope for food, cupcake cases = similar to municipal waste then they can be disposed of in the plastic collection
- Cardboard Box = similar to municipal waste then they can be disposed of in the waste paper collection.

# PRODUCT DATASHEET

Product image after baking  
(for illustrative purposes only)



IDCAM S.R.L.  
**Registered office:** Via Caramagni - 1° cortile, 14 80047 S.Giuseppe Vesuviano (NA)  
**Office:** Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329  
**Factory:** Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)



Datasheet N°: 19  
 Approved by: D'Alessandro Carlo Antonio  
 Check by: Immacolata Montefusco  
 data: 26/05/2015

Ed.: 01  
 Rev.: 01

## GENERAL INFORMATION

Product name	Cupcake Pear and Chocolate
Description	Uncooked confectionary bakery product, made of shortcrust pastry and with a filling of pear and chocolate.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	ATPC11

PRODUCT SIZE		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	80	5%	
Pieces number:	60		
Declared weight (g):	4560		

## SHELF LIFE

The product has to be stored at -18°C in order to maintain its properties.  
 Shelf-life: 9 months from the manufacture date.

## INGREDIENTS

**WHEAT** flour, prepared pear 26% [pears (90%), sugar, glucose-fructose syrup, modified starch, antioxidant: ascorbic acid, acidity regulator: E331, preservatives: potassium sorbate, flavorings], sugar, **BUTTER**, **EGGS**, lard [refined lard, antioxidant E320], water, 2% cocoa powder alkalized with 22/24% cocoa [cocoa powder, acidity butter: potassium carbonate, vanillin], rice starch, powdered leavening [raising agents: E450i and E500ii, starch], salt, raising agent: ammonium bicarbonate, flavoring. It may contain traces of **SHELL FRUIT** and **SOY**.

## CROSS-CONTAMINATION (ALLERGENS)

ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)		+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)		+
Crustaceans and products thereof.		-
Eggs and products thereof.		+
Fish and products thereof.		-
Peanuts and products thereof.		-
Soybeans and products thereof.		=
Milk and products thereof (including lactose).		+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.		=
Celery and products thereof.		-
Mustard and products thereof.		-
Sesame seeds and sesame seeds-based products thereof.		-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.		-
Lupin and products thereof.		-
Molluscs and products thereof.		-

## GENETICALLY MODIFIED ORGANISMS

Under its own responsibility, the Supplier declares that:

	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

## STORAGE

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of -18°C (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place the products on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of 170° C for about 25-30 minutes. Let stand products for about 10 minutes. Remove the cupcake cases and sprinkle with powdered sugar, if desired.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	10 <sup>7</sup>
Coliforms	c.f.u/g	10 <sup>4</sup>
Escherichia coli	c.f.u/g	10 <sup>3</sup>
Coagulase-positive staphylococci	c.f.u/g	5x10 <sup>2</sup>
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
<i>Streptococcus faecalis</i>	c.f.u/g	10 <sup>2</sup>
Enterobacteria	c.f.u/g	10 <sup>3</sup>
<i>Bacillus cereus</i>	c.f.u/g	5x10 <sup>2</sup>
Yeasts	c.f.u/g	10 <sup>3</sup>
Molds	c.f.u/g	5x10 <sup>3</sup>

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (80 g)	U.M	% AR* per 1 piece
Energy	457	366	kcal	18%
	1906	1525	kJ	
Fat	30	23,6	g	34%
saturated fatty acids	18	14,6	g	73%
Carbohydrate	42	34	g	13%
sugars	20	16,1	g	18%
Dietary fibre	2,0	1,6	g	-
Protein	5,0	4,0	g	8%
Salt	0,6	0,5	g	8%

\*of an adult's reference intake (8400 kJ/2000 kcal)

**LOGISTIC INFORMATION**

Primary Packaging		Primary Packaging		Secondary Packaging	
Material:	PET cupcake cases for food	Material:	paper larch	Material:	cardboard
Size, background and	60/105	Weight (g/m <sup>2</sup> ):	63 (+/-2)	Length (mm):	377
Weight(g/m <sup>2</sup> ):	330	Thickness (µm):	56 (+/-)	Width (mm)/ Weight (g/mq):	242 /
Weight (g):	~ 2	Size (cm):	25,5x37		778
N. pieces	60	Weight (g):	6,4	Height (mm):	170
		Number:	5	Box weight (g):	405- 420
		Material:	HDPE envelope	Declared weight (g)	4560
		Length (mm):	730	Box gross weight (g)	5153
		Width (mm):	600		
		Weight (g):	20,5		

**PALLET SIZE**

Pallet 80x120	
Boxes per layer:	9
Layers per pallet:	9
Boxes per pallet:	81
Total height pallet (cm):	175

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to municipal waste then they can be disposed of in the organic waste collection
- Paper larch = assimilable to municipal waste can then be disposed in the collection of undifferentiated.
- Plastic envelope for food, cupcake cases = similar to municipal waste then they can be disposed of in the plastic collection
- Cardboard Box = similar to municipal waste then they can be disposed of in the waste paper collection.

# PRODUCT DATASHEET

Product image after baking  
(for illustrative purposes only)



IDCAM S.R.L.  
**Registered office:** Via Caramagni - 1° cortile, 14 80047 S. Giuseppe Vesuviano (NA)  
**Office:** Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329  
**Factory:** Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)



Datasheet N°: 20  
 Approved by: D'Alessandro Carlo Antonio  
 Check by: Immacolata Montefusco  
 data: 26/05/2015

Ed.: 01  
 Rev.: 01

## GENERAL INFORMATION

Product name	Cupcake Pear and Chocolate Mignon
Description	Uncooked confectionary bakery product, made of shortcrust pastry and with a filling of pear and chocolate.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	MTPC12

PRODUCT SIZE		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	25	5%	
Pieces number:	80		
Declared weight (g):	1900		

## SHELF LIFE

The product has to be stored at -18°C in order to maintain its properties.  
 Shelf-life: 9 months from the manufacture date.

## INGREDIENTS

**WHEAT** flour, prepared pear 23% [pears (90%), sugar, glucose-fructose syrup, modified starch, antioxidant: ascorbic acid, acidity regulator: E331, preservatives: potassium sorbate, flavorings], sugar, **BUTTER**, **EGGS**, lard [refined lard, antioxidant E320], water, 2% cocoa powder alkalized with 22/24% cocoa [cocoa powder, acidity butter: potassium carbonate, vanillin], rice starch, powdered leavening [raising agents: E450i and E500ii, starch], salt, raising agent: ammonium bicarbonate, flavoring. It may contain traces of **SHELL FRUIT** and **SOY**.

## CROSS-CONTAMINATION (ALLERGENS)

(+) : present; (-) : missing; (=) : it can contain cross-contamination

ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

## GENETICALLY MODIFIED ORGANISMS

Under its own responsibility, the Supplier declares that:

	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

### STORAGE

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

### TRANSPORT DETAILS

- The product must be transported under cold at a temperature of -18°C (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

### BAKING DETAILS

Place the products on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of 170° C for about 15-20 minutes. Let stand products for about 10 minutes. Remove the cupcake cases and sprinkle with powdered sugar, if desired.

### MICROBIOLOGICAL INFORMATION

	U.M.	Maximum value
Total viable count	c.f.u/g	10 <sup>7</sup>
Coliforms	c.f.u/g	10 <sup>4</sup>
Escherichia coli	c.f.u/g	10 <sup>3</sup>
Coagulase-positive staphylococci	c.f.u/g	5x 10 <sup>2</sup>
Salmonella spp *	c.f.u/25g	absent
Listeria monocytogenes *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	10 <sup>2</sup>
Enterobacteria	c.f.u/g	10 <sup>3</sup>
Bacillus cereus	c.f.u/g	5x 10 <sup>2</sup>
Yeasts	c.f.u/g	10 <sup>5</sup>
Molds	c.f.u/g	5x10 <sup>3</sup>

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

### NUTRITION FACTS

AVERAGE VALUES FOR	100 g	1 piece (25 g)	U.M	% AR* per 1 piece
Energy	457	114	kcal	
	1906	477	kJ	6%
Fat	30	7,4	g	11%
saturated fatty acids	18	4,6	g	23%
Carbohydrate	42	11	g	4%
sugars	20	5,0	g	6%
Dietary fibre	2,0	0,5	g	-
Protein	5,0	1,2	g	2%
Salt	0,6	0,1	g	2%

*\*of an adult's reference intake (8400 kJ/2000 kcal)*

### LOGISTIC INFORMATION

Primary Packaging		Primary Packaging		Secondary Packaging	
Material:	PET cupcake cases for food	Material:	paper larch	Material:	cardboard
Size, background and development:	35/75	Weight (g/m <sup>2</sup> ):	63 (+/-2)	Length (mm):	287
Weight(g/m <sup>2</sup> ):	330	Thickness (µm):	56 (+/-)	Width (mm)/ Weight (g/mq):	239 / 757
Weight (g):	~ 1	Size (cm):	25,5x26,5	Height (mm):	90
N. pieces	80	Weight (g):	3	Box weight (g):	263- 270
Material:	box for food	Material:	HDPE envelope	Declared weight (g)	1900
Length (mm):	240	Length (mm):	500	Box gross weight (g)	2335
Width (mm):	285	Width (mm):	400		
Weight (g):	18	Weight (g):	10		
n° per box:	4				
n° per holes:	20				

### PALLET SIZE

Pallet 80x120

Boxes per layer:	12
Layers per pallet:	15
Boxes per pallet:	180
Total height pallet (cm):	165

### WASTE DISPOSAL DETAILS

Waste:

- Reject product = similar to municipal waste then they can be disposed of in the organic waste collection
- Paper larch = assimilable to municipal waste can then be disposed in the collection of undifferentiated.
- Plastic envelope for food, cupcake cases = similar to municipal waste then they can be disposed of in the plastic collection
- Cardboard Box = similar to municipal waste then they can be disposed of in the waste paper collection.