



PRODUCT DATASHEET		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°: 4

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Sfogliatella Napoletana Micro (Neapolitan Sfogliatella Micro)
Description	Uncooked confectionary bakery product made of curly pastry and stuffed with ricotta cheese and candied orange cubes. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	MSF014

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: 12 months from the manufacture date.

INGREDIENTS
<b>WHEAT</b> flour, water, lard [refined lard, antioxidant: E320], sugar, <b>RICOTTA CHEESE</b> 8% [serum <b>MILK</b> , salt], durum <b>WHEAT</b> flour, <b>EGGS</b> , candied orange cubes 1.2% [orange peels, glucose-fructose syrup, sucrose, citric acid], salt, flavorings.

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  $\leq -18^{\circ}\text{C}$  (+/- 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 the products on a baking tray covered with baking paper leaving 2 cm of distance between one and other. Cook in a fan-assisted and preheated oven at a temperature of 200° C for 25 min. Let products stand 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> *		

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (25 g)	U.M	% AR* per 1 piece
	302	76	kcal	4%
Energy	1268	317	kJ	
Fat	11	2,8	g	4%
saturated fatty acids	5,4	1,3	g	7%
Carbohydrate	41	10	g	5%
sugars	7,5	1,9	g	2%
Dietary fibre	4,1	1,0	g	-
Protein	6,9	1,7	g	4%
Salt	1	0,3	g	5%
*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:	/	Declared weight (g):	7000
		Envelope per box:	1	Gross weight box (g):	7466


**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.

PRODUCT DATASHEET		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°: 3

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Sfogliatella Napoletana Mignon (Neapolitan Sfogliatella Mignon)
Description	Uncooked confectionary bakery product made of curly pastry and stuffed with ricotta cheese and candied orange cubes. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	MSF012

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	40	10%	
Declared box weight (g):	7000		

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

INGREDIENTS
<b>WHEAT</b> flour, water, sugar, <b>RICOTTA CHEESE</b> 11% [serum <b>MILK</b> , salt], durum <b>WHEAT</b> flour, lard [refined lard, antioxidant: E320], <b>EGGS</b> , candied orange cubes 1.7% [orange peels, glucose-fructose syrup, sucrose, citric acid], salt, flavorings.

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  $\leq -18^{\circ}\text{C}$  (+/- 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 the products on a baking tray covered with baking paper leaving 2 cm of distance between one and other. Cook in a fan-assisted and preheated oven at a temperature of 200° C for 25-30 min. Let products stand 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</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	$5 \times 10^3$
<i>Salmonella</i> spp and <i>Listeria monocytogenes</i> spp. are set in rotation *		

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (40 g)	U.M	% AR* per 1 piece
	302	121	kcal	6%
Energy	1268	507	kJ	
Fat	11	4,5	g	6%
saturated fatty acids	5,4	2,0	g	11%
Carbohydrate	41	17	g	7%
sugars	7,5	3,0	g	3%
Dietary fibre	4,1	1,6	g	-
Protein	6,9	2,7	g	6%
Salt	1,0	0,4	g	7%

\*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:	159	Declared weight (g):	7000
		Envelope per box:	1	Gross weight box (g):	7466

**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.



PRODUCT DATASHEET		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°: 2

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Sfogliatella Napoletana (Neapolitan Sfogliatella)
Description	Uncooked confectionary bakery product made of curly pastry and stuffed with ricotta cheese and candied orange cubes. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	ASF013

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	110	5%	
Number of pieces:	75		
Declared box weight (g):	7838		

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

INGREDIENTS
<b>WHEAT</b> flour, water, sugar, <b>RICOTTA CHEESE</b> 11% [serum <b>MILK</b> , salt], durum <b>WHEAT</b> flour, lard [refined lard, antioxidant: E320], <b>EGGS</b> , candied orange cubes 1.6% [orange peels, glucose-fructose syrup, sucrose, citric acid], salt, flavorings.

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:			
Corn	GMO (declared presence)	Ingredient at risk (< 0,9%)	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 the products on a baking tray covered with baking paper leaving 2 cm of distance between one and other. Cook in a fan-assisted and preheated oven at a temperature of 200° C for 30-35 min. Let products stand 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</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	$5 \times 10^3$
<i>Salmonella</i> spp and <i>Listeria monocytogenes</i> spp. are set in rotation *		

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (110 g)	U.M	% AR* per 1 piece
	302	332	kcal	17%
Energy	1268	1395	kJ	
Fat	11	12	g	18%
saturated fatty acids	5,4	5,9	g	30%
Carbohydrate	41	46	g	18%
sugars	7,5	8,25	g	9%
Dietary fibre	4,1	4,5	g	-
Protein	6,9	7,5	g	15%
Salt	1,0	0,9	g	16%

\*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:	5	Pieces per envelope:	75	Declared weight (g):	7838
		Envelope per box:	1	Gross weight box (g):	8310

**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.

PRODUCT DATASHEET		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°: 1

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Sfogliatella Napoletana Santa Rosa (Neapolitan Sfogliatella Santa Rosa)
Description	Uncooked confectionary bakery product made of curly pastry and stuffed with ricotta cheese and candied orange cubes. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	ASF015

PRODUCT SIZES	PRODUCT WEIGHT TOLERANCE (±)
Average net weight (g):	140
Number of pieces:	60
Declared box weight (g):	7980
	5%

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

INGREDIENTS
water, <b>WHEAT</b> flour, sugar, <b>RICOTTA CHEESE</b> 11% [serum <b>MILK</b> , salt], durum <b>WHEAT</b> flour, lard [refined lard, antioxidant: E320], <b>EGGS</b> , candied orange cubes 1.7% [orange peels, glucose-fructose syrup, sucrose, citric acid], salt, flavorings.

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
<ul style="list-style-type: none"> <li>The product has to be stored at a temperature not higher than -18° C.</li> <li>If the product is defrosted, don't refreeze it. Consume within 24 hours.</li> </ul>

**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 the products on a baking tray covered with baking paper leaving 2 cm of distance between one and other. Cook in a fan-assisted and preheated oven at a temperature of  $200^{\circ}\text{C}$  for 30-35 min. Let products stand 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</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	$5 \times 10^3$
<i>Salmonella</i> spp and <i>Listeria monocytogenes</i> spp. are set in rotation *		

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (140 g)	U.M	% AR* per 1 piece
	302	423	kcal	21%
Energy	1268	1775	kJ	
Fat	11	16	g	22%
saturated fatty acids	5,4	7,56	g	38%
Carbohydrate	41	20	g	8%
sugars	7,5	10,5	g	12%
Dietary fibre	4,1	5,74	g	-
Protein	6,9	9,59	g	19%
Salt	1	1,4	g	23%
*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:	5	Pieces per envelope:	60	Declared weight (g):	7980
		Envelope per box:	1	Gross weight box (g):	8453

**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.

PRODUCT DATASHEET		Immagine prodotto dopo cottura (solo a scopo illustrativo)
	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°: 7

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data datasheet: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Neapolitan Sfogliatella Frolla Micro
Description	Uncooked confectionary bakery product, made of shortcrust pastry and stuffed with ricotta and candied orange cubes. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	MFR014

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: 12 months from the manufacture date.

INGREDIENTS
<b>WHEAT</b> flour, sugar, water, <b>RICOTTA CHEESE</b> 8% [ <b>MILK</b> whey, salt], lard [refined lard, antioxidant: E320], durum <b>WHEAT</b> semolina, <b>EGGS</b> , margarine [vegetable oils and fats: palm, coconut, rapeseed, sunflower in varying proportions; water, emulsifiers: E471 and E322, salt, flavorings, preservatives: E202, citric acid, coloring: carotene], candied orange cubes 1.2% [orange peels, glucose-fructose syrup, sucrose, acidity regulator: citric acid], salt, raising agent: ammonium bicarbonate, flavorings. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b> .

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:			
Corn	GMO (declared presence)	Ingredient at risk (< 0,9%)	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**

Brush products with egg yolk before baking. 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 180° C for about 25-30 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</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	$5 \times 10^3$
<i>Salmonella</i> spp and <i>Listeria monocytogenes</i> spp. are set in rotation *		

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (25 g)	U.M	% AR* per 1 piece
	310	78	kcal	4%
Energy	1302	326	kJ	
Fat	11	2.8	g	4%
saturated fatty acids	5,5	1,4	g	7%
Carbohydrate	42	11	g	4%
sugars	6,4	1,6	g	2%
Dietary fibre	5,1	1,3	g	-
Protein	7,0	1,8	g	4%
Salt	0,5	0,1	g	2%
*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):	700/ 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:	/	Declared weight (g):	7000
		Envelope per box:	1	Gross weight box (g):	7466

**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 municipal 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.

PRODUCT DATASHEET		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. Gennarelli di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarelli di Ottaviano (NA)	

Datasheet N°: 6  
 Approved by: D'Alessandro Carlo Antonio  
 Verification: Immacolata Montefusco  
 Data datasheet: 16/03/2015

Ed.: 01  
 Rev.: 05

GENERAL INFORMATION	
Product name	Neapolitan Sfogliatella Frolla Mignon
Description	Uncooked confectionary bakery product, made of shortcrust pastry and stuffed with ricotta and candied orange cubes. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	MFR012

PRODUCT SIZES	PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	35	10%
Declared weight (g):	7000	

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

INGREDIENTS
water, <b>WHEAT</b> flour, sugar, <b>RICOTTA CHEESE</b> 11% [ <b>MILK</b> serum, salt], lard [refined lard, antioxidant: E320], durum <b>WHEAT</b> semolina, <b>EGGS</b> , candied orange cubes 1.7% [orange peels, glucose-fructose syrup, sucrose, citric acid], margarine [vegetable oils and fats: palm, coconut, rapeseed, sunflower in varying proportions; water, emulsifiers: E471 and E322, salt, flavorings, preservatives: E202, citric acid, coloring: carotene], salt, raising agent: ammonium bicarbonate, flavorings. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b> .

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:			
Corn	GMO (declared presence)	Ingredient at risk (< 0,9%)	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**

Brush products with egg yolk before baking. 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 180° C for about 25-30 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</i> spp *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
<i>Streptococcus faecalis</i>	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 (35 g)	U.M.	% AR* per 1 piece
Energy	310	109	kcal	5%
	1302	456	kJ	
Fat	11,4	4,0	g	6%
saturated fatty acids	5,5	1,9	g	10%
Carbohydrate	42,4	14,8	g	6%
sugars	6,4	2,2	g	2%
Dietary fibre	5,1	1,8	g	-
Protein	7,0	2,5	g	5%
Salt	0,5	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)	Length (mm):	600	Length (mm):	377
Thickness (µm):	56(+/-)	Width (mm)/ thickness (µm):	700/ 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:	/	Declared weight (g):	7000
		Envelope per box:	1	Gross weight box (g):	7466

**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 municipal 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.



PRODUCT DATASHEET		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°: 5

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data datasheet: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Neapolitan Sfogliatella Frolla
Description	Uncooked confectionary bakery product, made of shortcrust pastry and stuffed with ricotta and candied orange cubes. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	AFR013

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	110		
Number of pieces:	80		5%
Declared weight (g):	8360		

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

INGREDIENTS
water, <b>WHEAT</b> flour, sugar, <b>RICOTTA CHEESE</b> 12% [ <b>MILK</b> whey, salt], durum <b>WHEAT</b> semolina, lard [refined lard, antioxidant: E320], <b>EGGS</b> , candied orange cubes 1.7% [orange peel, glucose syrup-fructose, sucrose, citric acid], margarine [vegetable oils and fats: palm, coconut, rapeseed, sunflower in varying proportions; water, emulsifiers: E471 and E322, salt, flavorings, preservatives: E202, citric acid, coloring: carotene], salt, raising agent: ammonium bicarbonate, flavorings. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b> .

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  $\leq -18^{\circ}\text{C}$  (+/- 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**

Brush products with egg yolk before baking. 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 180° C for about 30-35 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</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	$5 \times 10^3$
<i>Salmonella</i> spp and <i>Listeria monocytogenes</i> spp. are set in rotation *		

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (110 g)	U.M	% AR* per 1 piece
	310	341	kcal	17%
Energy	1302	1432	kJ	
Fat	11	13	g	18%
saturated fatty acids	5,5	6,0	g	30%
Carbohydrate	42	47	g	18%
sugars	6,4	7,0	g	8%
Dietary fibre	5,1	5,6	g	-
Protein	7,0	7,7	g	15%
Salt	0,5	0,5	g	9%

\*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):	700 / 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:	5	Pieces per envelope:	80	Declared weight (g):	8360
		Envelope per box:	1	Gross weight box (g):	8892

**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 municipal 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.
  - 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.

PRODUCT DATASHEET		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°: 11

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Coda d'Aragosta Micro (Lobster's Tail Micro)
Description	Uncooked confectionary bakery product made of curly pastry and stuffed with sciù filling. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	AKA014

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: 12 months from the manufacture date.

INGREDIENTS
<b>WHEAT</b> flour, sciù filling 23% [bigné pasta (water, <b>WHEAT</b> flour, vegetable margarine (vegetable fats: palm, coconut, water, vegetable oil: sunflower, vegetable fat partially hydrogenated: palm, fully hydrogenated vegetable fat: palm; emulsifiers : E471; skimmed <b>MILK</b> powder, salt, acidity regulator: E330, flavorings, preservatives: E202; enzymes; dyes: carotenes), lard (refined lard, antioxidant: E320), salt), <b>EGGS</b> ], water, lard [lard refined, antioxidant: E320], sugar, salt.

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  $\leq -18^{\circ}\text{C}$  (+/- 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 the products on a baking tray covered with baking paper leaving 10 cm of distance between one and other. Cook in a fan and preheated oven at a temperature of 180° C for 20-25 min. Do not open the oven during baking avoiding to have an undesired result. After few minutes the product will begin to lengthen. Avoid bake the product with others pastries. Let product stand, fill them, and serve 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	$10^3$
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 (25 g)	U.M	% AR* per 1 piece
	316	79	kcal	4%
Energy	1323	331	kJ	
Fat	18	4,4	g	6%
saturated fatty acids	7,7	2,0	g	10%
Carbohydrate	32	7,9	g	3%
sugars	5,1	1,3	g	1%
Dietary fibre	3,4	0,8	g	-
Protein	8,0	2,0	g	4%
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:	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):	700/ 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:	5	Pieces per envelope:	/	Declared weight (g):	7000
		Envelope per box:	1	Gross weight box (g):	7473

**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.

PRODUCT DATASHEET		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°: 10

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Coda d'Aragosta Mignon (Lobster's Tail Mignon)
Description	Uncooked confectionary bakery product made of curly pastry and stuffed with sciù filling. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	AKA012

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	30	10%	
Declared box weight (g):	7000		

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

INGREDIENTS
<b>WHEAT</b> flour, stuffing sciù 25% [bignè pasta (water, <b>WHEAT</b> flour, vegetable margarine (vegetable fats: palm, coconut, water, vegetable oil: sunflower, vegetable fat partially hydrogenated: palm, fully hydrogenated vegetable fat: Palm; emulsifiers : E471; skimmed <b>MILK</b> powder, salt, acidity regulator: E330, flavorings, preservatives: E202; enzymes; dyes: carotenes), lard (refined lard, antioxidant: E320), salt), <b>EGGS</b> ], water, lard [lard refined, antioxidant: E320], sugar, salt.

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 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 the products on a baking tray covered with baking paper leaving 12 cm of distance between one and other. Cook in a fan and preheated oven at a temperature of 180° C for 20-25 min. Do not open the oven during baking avoiding to have an undesired result. After few minutes the product will begin to lengthen. Avoid bake the product with others pastries. Let product stand, fill them, and serve 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> *		

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (30 g)	U.M	% AR* per 1 piece
	316	95	kcal	5%
Energy	1323	397	kJ	
Fat	18	5,3	g	8%
saturated fatty acids	7,7	2,3	g	11%
Carbohydrate	32	9,4	g	4%
sugars	5,1	1,5	g	2%
Dietary fibre	3,4	1,0	g	-
Protein	8,0	2,4	g	5%
Salt	0,6	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)	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:	5	Pieces per envelope:	212	Declared weight (g):	7000
		Envelope per box:	1	Gross weight box (g):	7473

**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.

PRODUCT DATASHEET		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°: 9

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data : 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Coda D'Aragosta Media (Lobster's Tail Medium)
Description	Uncooked confectionary bakery product made of curly pastry and stuffed with sciù filling. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	AKA011

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	60	10%	
Declared weight (g):	7000		

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

INGREDIENTS
<b>WHEAT</b> flour, stuffing sciù 34% [bignè pasta (water, <b>WHEAT</b> flour, vegetable margarine (vegetable fats: palm, coconut, water, vegetable oil: sunflower, vegetable fat partially hydrogenated: palm, fully hydrogenated vegetable fat: palm; emulsifiers : E471; skimmed <b>MILK</b> powder, salt, acidity regulator: E330, flavorings, preservatives: E202; dyes: carotenes), lard (refined lard, antioxidant: E320), salt), <b>EGGS</b> ], water, lard [lard refined, antioxidant: E320], sugar, salt.

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:			
Corn	GMO (declared presence)	Ingredient at risk (< 0,9%)	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 the products on a baking tray covered with baking paper leaving 20 cm of distance between one and other. Cook in a fan and preheated oven at a temperature of 180° C for 25-30 min. Do not open the oven during baking avoiding to have an undesired result. After 15 minutes the product will begin to lengthen. Avoid bake the product with others pastries. Let product stand, fill them, and serve 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	$5 \times 10^3$
<i>Salmonella</i> spp and <i>Listeria monocytogenes</i> spp. are set in rotation *		

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (60 g)	U.M	% AR* per 1 piece
Energy	316	190	kcal	10%
	1323	794	kJ	
Fat	18	11	g	15%
saturated fatty acids	7,7	4,6	g	23%
Carbohydrate	32	19	g	7%
sugars	5,1	3,1	g	3%
Dietary fibre	3,4	2,0	g	-
Protein	8,0	4,8	g	10%
Salt	0,6	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:	5	Pieces per envelope:	/	Declared weight (g):	7000
		Envelope per box:	1	Gross weight box (g):	7473

**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.



PRODUCT DATASHEET		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°: 8

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Coda d'Aragosta (Lobster's Tail)
Description	Uncooked confectionary bakery product made of curly pastry and stuffed with sciù filling. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	AKA015

PRODUCT SIZES	PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	105	5%
Number of pieces:	75	
Declared box weight (g):	7481	

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

INGREDIENTS
Dough: <b>WHEAT</b> flour, water, lard [refined lard, antioxidant: E320], sugar, salt. Sciù filling 43%: bigné pasta [water, <b>WHEAT</b> flour, vegetable margarine (vegetable fats: palm, coconut, water, vegetable oil: sunflower, vegetable fat partially hydrogenated: palm, fully hydrogenated vegetable fat: palm; emulsifiers: E471; skimmed <b>MILK</b> powder, salt, acidity corrector: E330, flavorings, preservatives: E202; enzymes; dyes: carotenes), lard (refined lard, antioxidant: E320), salt], <b>EGGS</b> .

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  $\leq -18^{\circ}\text{C}$  (+/- 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 the products on a baking tray covered with baking paper leaving 24 cm of distance between one and other. Cook in a fan and preheated oven at a temperature of 180° C for 30-35 min. Do not open the oven during baking avoiding to have an undesired result. After 15 minutes the product will begin to lengthen. Avoid bake the product with others pastries. Let product stand, fill them, and serve 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	$5 \times 10^3$
<i>Salmonella</i> spp and <i>Listeria monocytogenes</i> spp. are set in rotation *		

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (105 g)	U.M	% AR* per 1 piece
	316	332	kcal	17%
Energy	1323	1389	kJ	
Fat	18	18	g	26%
saturated fatty acids	7,7	8,1	g	40%
Carbohydrate	32	33	g	13%
sugars	5,1	5,4	g	6%
Dietary fibre	3,4	3,6	g	-
Protein	8,0	8,4	g	17%
Salt	0,6	0,6	g	11%

\*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:	5	Pieces per envelope:	75	Declared weight (g):	7481
		Envelope per box:	1	Gross weight box (g):	7954

**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.

PRODUCT DATASHEET		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°: 16

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 09/10/2015

Ed.: 01

Rev.: 02

GENERAL INFORMATION	
Product name	Capresina Cacao Mignon (Cocoa Capresina Mignon)
Description	Uncooked confectionary bakery product made of dark chocolate, cocoa and almonds. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	MCAN04

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	27	5%	
Pieces number:	80		
Declared box weight (g):	2052		

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

INGREDIENTS
<b>BUTTER</b> , peeled <b>ALMOND</b> 17%, <b>EGGS</b> , dark chocolate 14% [sugar, cocoa pasta (cocoa 45% min), cocoa butter, emulsifier: <b>SOY</b> lecithin, vanilla extract], sugar, glucose, <b>WHEAT</b> flour, cocoa powder 3% alkalized with 22/24% of cocoa butter [cocoa powder, acidity regulator: potassium carbonate, vanillin], corn starch, flavouring. It may contain traces of <b>SHELL FRUIT</b> .

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
Mais			Absence
Soia			Absence
Colza			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 the products on a baking tray 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. Unwrap products and turn them upside down, 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	$5 \times 10^3$
<i>Salmonella</i> spp and <i>Listeria monocytogenes</i> spp. are set in rotation *		

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (27 g)	U.M	% AR* per 1 piece
Energy	333	90	kcal	4%
	1395	377	kJ	
Fat	25	6,9	g	10%
saturated fatty acids	14	3,7	g	19%
Carbohydrate	40	11	g	4%
sugars	26	6,9	g	8%
Dietary fibre	1,7	0,5	g	-
Protein	11	3,0	g	6%
Salt	0,1	0,0	g	0%
*of an adult's reference intake (8400 kJ/2000 kcal)				

**LOGISTIC INFORMATION**

Primary Packaging		Primary Packaging		Secondary Packaging	
Material:	Cupcake cases in white paper	Material:	paper larch	Material:	cardboard
Format bottom and development:	35/75	Weight (g/m <sup>2</sup> ):	63 (+/-2)	Lenght (mm):	287
Weight (g/m <sup>2</sup> ):	55	Thickness (µm):	56 (+/-)	Width (mm)/ Weight(g/mq):	239 / 757
Weight (g):	~ 1	Size (cm):	25,5x26,5		
Pieces:	80	Weight (g):	6,4	Height (mm):	90
Material:	box for food	Number:	4	Box weight (g):	263- 270
		Material:	HDPE envelope	Declared weight (g):	2052
Lenght (mm):	240	Lenght (mm):	500	Gross weight box (g):	2510
Width (mm):	285	Width (mm)/thickness	400		
Weight (g):	18	Weight (g):	10		
n° per box:	4	Envelopes for box:	1		
n° per holes:	20				

**PALLET SIZE**

Pallet 80x120	
Boxes per layer:	12
Layers per pallet:	15
Boxes per pallet:	180
Total height pallet (cm):	150

**WASTE DISPOSAL DETAILS**

- Waste:
- Reject product = similar to municipal 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.
  - 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.

PRODUCT DATASHEET		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°: 15

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 16/03/2015

Ed.: 01

Rev.: 01

GENERAL INFORMATION	
Product name	Capresina Cacao (Cocoa Capresina)
Description	Uncooked confectionary bakery product made of dark chocolate, cocoa and almonds. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	ACAN03

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	70	5%	
Pieces number:	60		
Declared box weight (g):	3990		

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

INGREDIENTS
<b>BUTTER</b> , peeled <b>ALMOND</b> 17%, <b>EGGS</b> , dark chocolate 14% [sugar, cocoa pasta (cocoa 45% min), cocoa butter, emulsifier: <b>SOY</b> lecithin, vanilla extract], sugar, glucose, <b>WHEAT</b> flour, cocoa powder 3% alkalized with 22/24% of cocoa butter [cocoa powder, acidity regulator: potassium carbonate, vanillin], corn starch, flavouring. It may contain traces of <b>SHELL FRUIT</b> .

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
Mais			Absence
Soia			Absence
Colza			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 the products on a baking tray 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. Unwrap products and turn them upside down, 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</i> and <i>Listeria monocytogenes spp.</i> are set in rotation *		

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (27 g)	U.M	% AR* per 1 piece
Energy	333	233	kcal	12%
	1395	977	kJ	
Fat	25	17,8	g	25%
saturated fatty acids	14	9,7	g	48%
Carbohydrate	40	28	g	11%
sugars	26	18	g	20%
Dietary fibre	1,7	1,2	g	-
Protein	11	7,7	g	15%
Salt	0,1	0,1	g	1%
*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:	5	Pieces per envelope:	60	Declared weight (g):	3990
		Envelope per box:	1	Gross weight box (g):	4463

**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, 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.
  - 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.

PRODUCT DATASHEET		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. Gennarelli di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarelli di Ottaviano (NA)	

Datasheet N°: 18

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 09/10/2015

Ed.: 01

Rev.: 02

GENERAL INFORMATION	
Product name	Capresina Limone Mignon (Lemon Capresina Mignon)
Description	Uncooked confectionary bakery product made of white chocolate, almond and lemon. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	MCAB06

PRODUCT SIZES	PRODUCT WEIGHT TOLERANCE (±)
Average net weight (g):	27
Pieces number:	80
Declared box weight (g):	2052
	5%

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

INGREDIENTS
peeled <b>ALMOND</b> 27%, <b>BUTTER</b> , sugar, <b>EGGS</b> , <b>WHEAT</b> flour, lemon 7%, white chocolate 3% [sugar, cocoa butter, whole <b>MILK</b> powder, skimmed <b>MILK</b> powder, emulsifier: <b>SOY</b> lecithin, natural vanilla flavor], baking powder [raising agents: E450i and E500ii, starch], cornstarch. It may contain traces of <b>SHELL FRUIT</b> .

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:			
Corn	GMO (declared presence)	Ingredient at risk (< 0,9%)	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 the products on a baking tray 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. Unwrap products and turn them upside down, sprinkle with powdered sugar.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^4$
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 (27 g)	U.M	% AR* per 1 piece
Energy	424	114	kcal	6%
	1770	478	kJ	
Fat	24	6,5	g	9%
saturated fatty acids	10	2,8	g	14%
Carbohydrate	38	10	g	4%
sugars	20	5,5	g	6%
Dietary fibre	1,5	0,4	g	-
Protein	13	3,4	g	7%
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:	Cupcake cases in white paper	Material:	paper larch	Material:	cardboard
Format bottom and development:	35/75	Weight (g/m <sup>2</sup> ):	63 (+/-2)	Lenght (mm):	287
Weight (g/m <sup>2</sup> ):	55	Thickness (µm):	56 (+/-)	Width (mm)/ Weight(g/mq):	239 / 757
Weight (g):	~ 1	Size (cm):	25,5x26,5	Height (mm):	90
Pieces:	80	Weight (g):	6,4	Box weight (g):	263- 270
		Number:	4	Declared weight (g):	2052
Material:	box for food	Material:	HDPE envelope	Gross weight box (g):	2510
Lenght (mm):	240	Lenght (mm):	500		
Width (mm):	285	Width (mm)/thickness	400		
Weight (g):	18	Weight (g):	10		
n° per box:	4	Envelopes for box:	1		
n° per holes:	20				

**PALLET SIZE**



Pallet 80x120	
Boxes per layer:	12
Layers per pallet:	15
Boxes per pallet:	180
Total height pallet (cm):	150

**WASTE DISPOSAL DETAILS**

waste:

- Reject product = similar to municipal waste, they can be disposed in the organic waste collection
- Cardboard cupcake case = similar to municipal waste can then be disposed in waste paper collection.
- 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.



PRODUCT DATASHEET		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°: 17

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data: 16/03/2015

Ed.: 01

Rev.: 01

GENERAL INFORMATION	
Product name	Capresina Limone (Lemon Capresina)
Description	Uncooked confectionary bakery product made of white chocolate, almond and lemon. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	ACAB05

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	70	5%	
Pieces number:	60		
Declared box weight (g):	3990		

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

INGREDIENTS
peeled <b>ALMOND</b> 27%, <b>BUTTER</b> , sugar, <b>EGGS</b> , <b>WHEAT</b> flour, lemon 7%, white chocolate [sugar, cocoa butter, whole <b>MILK</b> powder, skimmed <b>MILK</b> powder, emulsifier: <b>SOY</b> lecithin, natural vanilla flavor], baking powder [raising agents: E450i and E500ii, starch], cornstarch. It may contain traces of <b>SHELL FRUIT</b> .

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  $\leq -18^{\circ}\text{C}$  (+/- 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 the products on a baking tray 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. Unwrap products and turn them upside down, 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	$5 \times 10^3$
<i>Salmonella</i> spp and <i>Listeria monocytogenes</i> spp. are set in rotation *		

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (70 g)	U.M	% AR* per 1 piece
Energy	424	297	kcal	15%
	1770	1239	kJ	
Fat	24	16,9	g	24%
saturated fatty acids	10	7,1	g	36%
Carbohydrate	38	26,7	g	10%
sugars	20	14,2	g	16%
Dietary fibre	1,5	1,1	g	-
Protein	13	8,9	g	18%
Salt	0,2	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)	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:	5	n° pieces per envelope:	60	Declared weight (g):	3990
		n° envelopes per box:	1	Gross weight box (g):	4463

**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, they can be disposed in the organic waste collection
  - Cardboard cupcake case = similar to municipal waste can then be disposed in waste paper collection.
  - 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.

PRODUCT DATASHEET		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°: 14

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data datasheet: 14/05/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Neapolitan Pastiera Mignon
Description	Uncooked confectionary bakery product, made of shortcrust pastry and stuffed with wheat, ricotta cheese and candied orange pasta. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	PAST01

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	28	10%	
Declared weight (g):	5500		

SHELF LIFE
The product has to be stored at -20°C in order to maintain organoleptic properties. Shelf-life: 12 months from the manufacture date.

INGREDIENTS
sugar, <b>RICOTTA CHEESE</b> 20% [MILK whey, salt], cooked <b>WHEAT</b> 20% [water, dry <b>WHEAT</b> - 3.3% -, lard [refined lard, antioxidant: E320], <b>MILK</b> powder, salt], <b>WHEAT</b> flour, pasteurized <b>EGG</b> yolk, lard [refined lard, antioxidant: E320], natural candied orange pasta 4.8% [orange peels, glucose-fructose syrup, sucrose, acidity regulator: citric acid], water, pasteurized <b>EGGS</b> , margarine [vegetable oils and fats: palm, coconut, rapeseed, sunflower in varying proportions; water, emulsifiers: E471 and E322, salt, flavorings, preservatives: E202, citric acid, coloring: carotene], flavorings, raising agent: ammonium bicarbonate, vanilla. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b> .

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.	-
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
<ul style="list-style-type: none"> <li>The product has to be stored at a temperature not higher than -18° C.</li> <li>If the product is defrosted, don't refreeze it. Consume within 24 hours.</li> </ul>

**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 the products in individual cupcake cases on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of  $170^{\circ}\text{C}$  for about 15-20 minutes. Let stand products. 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	$10^3$
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 (28 g)	U.M	% AR* per 1 piece
Energy	234	66	kcal	3%
	976	273	kJ	
Fat	14	3,9	g	6%
saturated fatty acids	3,9	1,1	g	5%
Carbohydrate	46	13	g	5%
sugars	18	5,0	g	6%
Dietary fibre	1,5	0,4	g	-
Protein	8,7	2,4	g	5%
Salt	0,3	0,1	g	1%
*of an adult's reference intake (8400 kJ/2000 kcal)				

**LOGISTIC INFORMATION**

Primary Packaging				Primary Packaging		Secondary Packaging	
Material:	cupcake cases	Material:	HDPE envelope	Material:	Rectangular food box	Material:	cardboard
Bottom size:	35 / 75	Lenght (mm):	600	Lenght (mm):	240	Lenght (mm):	377
Weight (g/mq):	330	Width (mm)/ thickness(μm):	700/ 45	Width (mm):	375	Width (mm)/ Weight (g/mq):	242 / 778
Weight (g) (circa):	2	Weight (g):	20	Weight (g):	30	Height (mm):	170
		Envelope per box:	1	n° per box:	6	Weight tolerance (g):	405- 420
				n° per holes:	28	Declared weight (g)	5500
						Gross weight box (g)	6456

**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 municipal waste, they can be disposed in the organic waste collection
- Cupcake cases = similar to urban waste then they can be disposed of in the collection of undifferentiated
- 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.

PRODUCT DATASHEET		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°: 13

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data datasheet: 14/05/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Neapolitan Pastiera
Description	Uncooked confectionary bakery product, made of shortcrust pastry and stuffed with wheat, ricotta cheese and candied orange pasta. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	PASTG4

PRODUCT SIZES	PRODUCT WEIGHT TOLERANCE (±)
Average net weight (g):	100
Number of pieces:	60
Declared weight (g):	5700
	5%

SHELF LIFE
The product has to be stored at -20°C in order to maintain organoleptic properties. Shelf-life: 12 months from the manufacture date.

INGREDIENTS
sugar, <b>RICOTTA CHEESE</b> 18% [MILK whey, salt], cooked <b>WHEAT</b> 18% [water, dry <b>WHEAT</b> -2.0% -, lard [refined lard, antioxidant: E320], <b>MILK</b> powder, salt], <b>WHEAT</b> flour, lard [refined lard, antioxidant: E320], pasteurized <b>EGG</b> yolk, natural candied orange pasta 4.3% [orange peels, glucose-fructose syrup, sucrose, acidity regulator: citric acid], water, pasteurized <b>EGGS</b> , margarine [vegetable oils and fats: palm, coconut, rapeseed, sunflower in varying proportions; water, emulsifiers: E471 and E322, salt, flavorings, preservatives: E202, citric acid, coloring: carotene], flavorings, raising agent: ammonium bicarbonate, vanilla. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b> .

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.	-
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 the products in individual cupcake cases 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 35 minutes. Let stand products. 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	$5 \times 10^3$
<i>Salmonella</i> spp and <i>Listeria monocytogenes</i> spp. are set in rotation *		

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	U.M	% AR* per 1 piece
	234	kcal	12%
Energy	976	kJ	
Fat	14	g	20%
saturated fatty acids	3,9	g	19%
Carbohydrate	46	g	18%
sugars	18	g	20%
Dietary fibre	1,5	g	-
Protein	8,7	g	17%
Salt	0,3	g	5%

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

**LOGISTIC INFORMATION**

Primary Packaging		Primary Packaging		Secondary Packaging	
Material:	cupcake cases	Material:	HDPE envelope	Material:	cardboard
Bottom size:	70 / 115	Length (mm):	600	Length (mm):	377
Weight (g/m <sup>2</sup> ):	330	Width (mm) /thickness(μm):	730 / 45	Width (mm)/ Weight (g/mq):	242 / 778
Weight (g) (about):	2	Weight (g):	20,5	Height (mm):	170
Number:	60	Envelope per box:	1	Weight tolerance (g):	405- 420
				Declared weight (g):	5700
				Gross weight box (g):	6261

**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 municipal waste, they can be disposed in the organic waste collection
  - Cupcake cases = similar to urban waste then they can be disposed of in the collection of undifferentiated
  - 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.

PRODUCT DATASHEET		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°: 12

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

Data datasheet: 14/05/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Neapolitan Pastiera
Description	Uncooked confectionary bakery product, made of shortcrust pastry and stuffed with wheat, ricotta cheese and candied orange pasta. Frozen.
Product category	Uncooked confectionary bakery product. Frozen.
Product code	PASTG3

PRODUCT SIZES	PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	700	5%
Number of pieces:	5	
Declared weight (g):	3325	

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

INGREDIENTS
sugar, <b>RICOTTA CHEESE</b> 20% [ <b>MILK</b> whey, salt], cooked <b>WHEAT</b> 20% [water, dry <b>WHEAT</b> - 3.3% -, lard [refined lard, antioxidant: E320], <b>MILK</b> powder, salt], <b>WHEAT</b> flour, pasteurized <b>EGG</b> yolk, lard [refined lard, antioxidant: E320], natural candied orange pasta 4.7% [orange peels, glucose-fructose syrup, sucrose, acidity regulator: citric acid], water, pasteurized <b>EGGS</b> , margarine [vegetable oils and fats: palm, coconut, rapeseed, sunflower in varying proportions; water, emulsifiers: E471 and E322, salt, flavorings, preservatives: E202, citric acid, coloring: carotene], flavorings, raising agent: ammonium bicarbonate, vanilla. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b> .

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.	-
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
<ul style="list-style-type: none"> <li>The product has to be stored at a temperature not higher than -18° C.</li> <li>If the product is defrosted, don't refreeze it. Consume within 24 hours.</li> </ul>

**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 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  $160^{\circ}\text{C}$  for about 55 minutes. Let stand products. 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	$10^3$
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 (700 g)	U.M	% AR* per 1 piece
Energy	234	1638	kcal	12%
Fat	976	6832	kJ	
	14	97	g	20%
saturated fatty acids	3,9	27	g	19%
Carbohydrate	46	320	g	18%
sugars	18	124	g	20%
Dietary fibre	1,5	11	g	-
Protein	8,7	61	g	17%
Salt	0,3	1,9	g	5%
*of an adult's reference intake (8400 kJ/2000 kcal)				

**LOGISTIC INFORMATION**

Primary Packaging		Primary Packaging		Secondary Packaging	
Material:	Aluminum food container	Material:	HDPE envelope	Material:	cardboard
Bottom diameter (cm):	14	Length (mm):	850	Length (mm):	380
Height (cm):	4	Width (mm):	580 / 25	Width (mm):	410
Weight (g):	35	/thickness(μm):	18	Height (mm):	80
Number:	5	Weight (g):	1	Weight (g):	527
		Envelope per box:		Declared weight (g):	3325
				Gross weight box (g):	4045

**PALLET SIZE**

Pallet 80x120 cm	
Boxes per layer:	6
Layers per pallet:	10
Boxes per pallet:	60
Total height pallet (cm):	95

**WASTE DISPOSAL DETAILS**

- Waste:
- Reject product = similar to municipal waste, they can be disposed in the organic waste collection
  - Aluminum food container = similar to urban waste then they can be disposed of in the collection of aluminum
  - 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.