



GET A TASTE OF OUR EXPERIENCE

le Vesuve
Biscuits & more



TECHNICAL FILE

<i>Item Number</i>	<i>Product Description</i>	<i>Date</i>	<i>GN-Code</i>
00017	Round 90	20/04/21	1905 32 99

PRODUCT DESCRIPTION	
Wafer with sweetener	
Organoleptic properties	
Smell	wafer smell
Color	golden brown
Taste	slightly sweet
Texture	crispy

INGREDIENTS	
Wheat flour	
Emulsifier: soy-lecithin	
Whey powder (milk)	
Lactose (milk)	
Milk proteins	
Potato starch	
Coco fat (non hydrogenated)	
Raising agent: E500 & E504	
Salt	
Vanillin aroma	
Sweetener: saccharin E954	

FEATURES		
Dimensions wafer	90 mm diameter	+/- 2 mm
Thickness	5,1 mm	+/- 0,3 mm
Total minimum net weight	0,750	kg



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PACKAGING

Number of cartons per euro-pallet	105	15 boxes/layer
Number of cartons per industry-pallet	120	20 boxes/layer
Dimensions box (L x W x H)	230x225x244	220 g
Pieces / box	+/- 225	

NUTRITIONAL VALUE PER 100 GRAMS

Energetic value kJ/kcal	1700/402	/100g
Fats	3,6	g/100g
of which saturated fatty acids	2,0	g/100g
Carbohydrates	80	g/100g
of which sugars	< 0,5	g/100g
Proteins	11	g/100g
Salt	0,45	g/100g

CHEMICAL PROPERTIES

Ash	1,13	g/100g
Moisture	1,5	g/100g
In accordance with chemical contaminants		
Regulation 1881/2006		

MICROBIOLOGICAL PROPERTIES

Total plate count at 30 ° C	≤ 100	/g
Yeasts	< 100	/g
Moldies	< 100	/g
Enterobacteriaceae	< 10	/g
Salmonella	absent	/25 g



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Listeria Monocytogenes	absent	/25 g
Staphylococcus aureus	< 100	/g

PHYSICAL PROPERTIES

Following management measures were applied
in order to avoid physical contaminants:

- Sieve (mesh size of 1 mm)
- Glass breakage procedure
- Pest control

IDENTIFICATION (Details on the label)

Number-Weight	<input checked="" type="checkbox"/>	
Article	<input checked="" type="checkbox"/>	
EAN-Code	<input checked="" type="checkbox"/>	5412266000116
Expiry date	<input checked="" type="checkbox"/>	
Ingredients	<input checked="" type="checkbox"/>	
Lot number	<input checked="" type="checkbox"/>	
Machine number	<input checked="" type="checkbox"/>	
Productiondate	<input checked="" type="checkbox"/>	
Sales designation	<input checked="" type="checkbox"/>	
Nutritional values	<input checked="" type="checkbox"/>	

SHELF LIFE AND STORAGE CONDITIONS

8 months from production date gross packaging
12 months from production date retail packaging

Optimal: dry 17 ° C
Ambient temperature at delivery



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ALLERGENS

Wheat
Milk (inclusive lactose)
Soja

THE PRODUCT IS PRODUCED GMO-FREE:
According to regulation 1829/2003 and 1830/2003
Suitable for vegetarians

QUALITY ASSURANCE

Manual for quality and food safety
HACCP Plan
AA quality certificate
In case of any remarks or disapproval,
We need to receive them within the 48h.
After this we consider this
as as silent agreement.