Product **Item**

MINI CONE FLAVOURS COATING NON-MOISTURE (75mm.)180 u. (neutral, tomato, spinach, black cone) (upstanding+sleeve) **DIS 575**

DESCRIPTION

Waffle with sweetener ready to fill for aperitif or dessert. Base of biscuit, cone shaped. Ideal for filling and decorating.
The product can be filled with sweet or savoury fillings and will remain crispy.
The product can be frozen after filling and remain crispy after defrosting.
We recommend defrosting in a natural way because with the reheat the product can lose its crispiness.

INGREDIENTS

Mini cone neutral: **WHEAT** and rice flour, sweetener: lactitol*, refined vegetable fat (coconut), cocoa butter, **GLUTEN (WHEAT**), emulsifiers: **SOY** lecithin (E322), E471, salt, antioxidant: E300.
Mini cone tomato: **WHEAT** and rice flour, sweetener: lactitol*, refined vegetable fat (coconut), cocoa butter, 1,6% tomato powder, **GLUTEN (WHEAT)**, emulsifiers: **SOY** lecithin (E322), E471, salt, colour: E120, E160a, antioxidant: E300.
Mini cone spinach: **WHEAT** and rice flour, sweetener: lactitol*, refined vegetable fat (coconut), cocoa butter, 1,8% spinach powder, **GLUTEN (WHEAT)**, emulsifiers: **SOY** lecithin (E322), E471, salt, colour: E101, E133, antioxidant: E300.
Mini cone black: **WHEAT** and rice flour, sweetener: lactitol*, refined vegetable fat (coconut), cocoa butter, **GLUTEN (WHEAT)**, emulsifiers: **SOY** lecithin (E322), E471, salt, colour: E153, antioxidant: E300.

***** *"Excessive consumption may produce laxative effects"*

SIZING

Diameter outside	25±2.5 mm
Length	75± 7.5 mm
Height	- mm
Net Weight	4.8 ±0.48g

FOOD INTOLERANCE

May contain traces of ***EGGS, MILK, SESAME*** *and* ***NUTS.***

SHELF LIFE

12 months

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STORAGE

Store in a dry place, temperature between 10-25ºC. Humidity maximum 65%.

MISCELLANEOUS

This product is not manufactured from raw materials containing GMO nor does it contain any materials produced with GMO (Enzymes, processing aids…).
This product has not undergone radiation of any kind.
Contaminants:
Deoxinivalenol <500 µg/kg
Zearalenone <50 µg/kg
Acrylamide <350 µg/kg

MICROBIOLOGICAL GUARANTEES:

Total viable count 30ºC	**<**$1x10^5$ u.f.c/g
Enterobacteriaceae 37ºC	**<**$1x10^3$ u.f.c/g
Estaphylococcus aureus+	Absence/0,1 g
Escherichia coli B	Absence/ 0,1 g
Salmonella spp	Absence/25 g
Yeast/mould	<$5x10^2$ u.f.c/g
Bacillus cereus	<$1x10^1$ u.f.c/g
Listeria monocytogenes	Absence/25g

PHYSICO-CHEMICAL AND NUTRITIONAL VALUES (100g):

Moisture content		**<5%**
Ashes		**<1,5%**
Energy		**1938 Kj-464Kcal**
Fats		**22,7 g**
Of which:	Saturates	**18,0 g**
Carbohydrates		**68,0 g**
Of which:	Sugars	**0,7 g**
Proteins		**6,0 g**
Salt		**0,59 g**

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PACKAGING

Cardboard box with printed label corresponding to the product. Inside the product is packed in 4 food plastic trays with 45 pieces each one and between each tray there is a polyethylene sheet as protection.

Box:

Units	180		
Net weight	0.864 Kg		
Gross weight	1,621 Kg		
EAN	8437009300824		
Height		Width	Length
21,40 cm		29,00 cm	40,50 cm

Pallet:

Box/layer	8
Layer/pallet	9
Box/pallet	72

PRODUCT ID

The product is identified with a lot number automatically provided by our internal management system, based on the supply chain.