



CHOCOLAT NEAPOLITANS

Characteristics

COMPOSITION

Sugar, cocoa paste, cocoa butter, emulsifier (soya lecithin) and aroma (vanilla).

GENERAL CHARACTERISTICS

Chocolate, ideal for accompanying a coffee.

TECHNICAL CHARACTERISTICS

PHYSICOCHEMICAL

- Total Fat Content: Min. 29%
- Cocoa solids: Min. 50%

MICROBIOLOGICAL

- Total aerobic bacteria: <10000 ufc/g
- Moulds: <50 ufc/g
- *Enterobacteriaceae*: <10 ufc/g
- Yeasts: <50 ufc/g
- *Staphylococcus aureus*: Not present in 1 g
- *Salmonella*: Not present in 25 g

NUTRITIONAL INFORMATION per 100 g

- Energy: 548 kcal/2289 kJ
- Protein: 7 g
- Carbohydrate: 58 g
- Total Fat: 32 g

ALLERGENS

- This product contains soya.
- It may contain milk and traces of shell fruit.

PACKAGING

Individual - Aluminium foil wrapping containing 5 g of product.

Package | Sales Unit - Corrugated cardboard box.

Useful Information

STORAGE

Store in a closed container in a cool dry place.

MINIMUM SHELF LIFE

24 months after packaging.

PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT GW)
Individual	-	-	-	3.4 x 3.4 cm	5 g -
Package	404087	250	-	21 x 15.5 x 10 cm	1.25 kg 1.475 kg
PALLET	UNITS	SEMITRAILER	CONTAINER		
800 x 1200 mm	260	260 x 2 x 33 = 17160	260 x 2 x 11 = 5720		