



FERRERO TRADING LUX S.A. & AFFILIATES
FINDEL BUSINESS CENTER COMPLEXE B, RUE DE TRÈVES, L-2632 FINDEL, Luxembourg
TEL: (352) 34 97 11-1 FAX: (352) 34 94 11 - R.C. LUXEMBOURG: B 176980



KINDER DELICE CACAO

PRODUCT DATA SHEET, VERSION 1, FORMAT VALID FROM 21/09/2016.

PREPARED BY: DQG Food Safety

Monica Battistel

APPROVED BY: Quality Group Director

Salvatore Ranchetti

PRODUCT NAME: KINDER DELICE CACAO

COMMERCIAL NAME: cocoa covered sponge cake with milky filling.

PRODUCER NAME AND ADDRESS: FERRERO INDUSTRIALE ITALIA S.r.l. - Via Pietro Ferrero, 5 - 20060 Pozzuolo Martesana (MI).

INGREDIENTS:

sugar, vegetable fats (palm, shea, sal), glucose syrup with fructose, humidifying: glycerol, whole **milk** powder rehydrated 7%, **wheat** flour 6,5%, skimmed **milk** powder 5%, dextrose, fat reduced cocoa 3%, cocoa 3%, **eggs** 2,5%, **whey** powder, concentrated pear juice, *water*, **wheat** starch, whole **milk** powder 0,5%, emulsifier lecithins (**soy**), mono and diglycerides of fatty acids; leavening agents: ammonium carbonate, sodium hydrogen carbonate; concentrated lemon juice, flavourings, cocoa butter, salt, cocoa mass, anhydrous **butter**.

PRODUCT DESTINATION: human consumption.

ADDITIVES: humectant: glycerol, emulsifiers: soy and/or sunflower lecithin, mono and diglycerides of fatty acids; raising agents: ammonium carbonate, sodium hydrogen carbonate.

NUTRITION INFORMATION:

	Per 100 g	Per pice (39 g)	RI per pice	Unit
Energy value	1901	712	9	kJ
Energy value	455	177	9	kcal
Total fats	22,6	8,8	13	g
-of which saturated	13,1	5,1	26	g
Total Carbohydrates	58,8	22,9	9	g
-of which sugars	41,0	16,0	18	g
Protein	5,5	2,1	4	g
Salt	0,262	0,102	2	g

		Yes	No	
USE OF GENETICALLY MODIFIED ORGANISM (GMO):			x	Ex Reg. Ce n° 1829/2003

Substances:		Contained in product		Ingredients
Nr.		Yes	No	
1	Milk protein	x		whole milk powder rehydrated, skimmed milk powder, whey powder, whole milk powder, anhydrous butter
2	Lactose	x		whole milk powder rehydrated, skimmed milk powder, whey powder, whole milk powder
3	Eggs	x		eggs
4	Soy Protein		x	
5	Soy Lecithin	x		soy lecithin
6	Gluten	x		wheat flour, wheat starch
7	Wheat	x		wheat flour, wheat starch
8	Buckwheat		x	
9	Barley		x	
10	Oats		x	
11	Spelt		x	
12	Kamut		x	
13	Rye		x	
14	Meat (Chicken, Pork, Beef)		x	
15	Fish		x	
16	Crustaceans		x	
17	Mais		x	
18	Cocoa	x		fat reduced cocoa, cocoa, cocoa butter, cocoa mass
19	Yeasts		x	
20	Legumes		x	
21	Walnuts (<i>Juglans regia</i> , Walnut - Black, Walnut - Japanese,		x	
22	Walnuts oil		x	
23	Hazelnuts (<i>Corylus avellana</i>)		x	
24	Almonds (<i>Amigdalus communis</i> L.)		x	
25	Pistachio nuts (<i>Pistacia Vera</i>)		x	
26	Cashew nuts (<i>Anacardium</i>)		x	
27	Other nuts (<i>Pecan nuts, Brazil nuts, Macadamia or Queensland</i>		x	
28	Other tree nuts (Beech nut, Chestnut, Chinquapin, Coconut,		x	
29	Peanuts		x	
30	Peanuts oil		x	
31	Sesame		x	
32	Sesame oil		x	
33	Sunflower seeds & products thereof	x		sunflower lecithin
34	Glutamate		x	
35	Sulphur dioxide and Sulphites >10ppm		x	
36	Benzoe Acid and PHB (E210 - E219)		x	
37	AZO Colourings		x	
38	Tartrazin (E102)		x	
39	Cinnamon		x	
40	Vanillin	x		vanillin
41	Coriander		x	
42	Parsley		x	
43	Umbrelliferae		x	
44	Celery		x	
45	Lupin		x	
46	Mollusc		x	
47	Gelatine (<i>Beef, Pork, Chicken</i>)		x	
48	Fish Gelatine		x	
49	Mustard		x	
50	Oranges		x	
51	Kiwifruit		x	
52	Mango & products thereof		x	
53	Peaches		x	
54	Apples		x	
55	Mushrooms		x	
56	Yams (<i>Discorea</i> Spp)		x	
57	Tomatoes		x	
58	Honey		x	

ORGANOLEPTICAL CHARACTERISTIC:

Appearance: cake bar covered by chocolate.
Color: brown
Consistency: soft
Odour: typical
Taste: typical

MICROBIOLOGICAL CHARACTERISTICS:

	Indicative value	Unit	Method
Total plate count	<1000	cfu/g	ISO 4833-1
Yeasts	<1	cfu/g	AFNOR-NF V 08-59
Moulds	<1	cfu/g	AFNOR-NF V 08-59
Enterobacteriaceae	<1	cfu/g	ISO 21528-2
E.coli	<1	cfu/g	ISO 16649-2
Salmonella	absent	cfu/250g	ISO 6579

STORAGE CONDITIONS: the product must be stored in a dry (max. 65 % r.h.) and cool place (14-18 °C). Must be stored away from strongly smelling goods.

TRANSPORT CONDITIONS: 12-16 °C max.; 65 % r.h.

PRODUCER/PRODUCT CERTIFICATIONS:**>ISO:**

POZZUOLO:	ISO 9001 issued by SGS.
POZZUOLO:	ISO 14001 issued by Bureau Veritas.

>FSSC :

POZZUOLO:	FSSC 22000 issued by SGS.
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>IFS :

POZZUOLO:	not certified.
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>RSPO :

POZZUOLO:	RSPO SG CERTIFIED. CERTIFICATE NUMBER BVC-RSPO-IT266551. Issued by Bureau Veritas.
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>ETHICAL INFORMATION :**>Kosher Certification :**

POZZUOLO:	No.
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>Halal Certification :

POZZUOLO:	Yes.
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>Suitable for ovo-lacto vegetarians:

POZZUOLO:	Yes.
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>Suitable for vegans:

POZZUOLO:	No.
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