

Cod. art. 001302

Rev: 1 Data: 05/10/2021

## **GNAM - Le Chiacchiere**

DESCRIPTION

Pre-fried baked snack: the first and the original Piuma d'Oro "Chiacchiere". The manufacturing process, refined year after year, allows to obtain products with an unmistakable fragrance and without excessive oil absorption. For this reason "Chiacchiere" is a snack that can be combined in differet ways and it lends itself to being a pleasant and an elegant snack for any occasions.

**Ingredients** 

Wheat flour, sugar, sunflower oil, free range eggs 1,4%, salt, raising agents: disodium diphosphate;coconut oil, wheat starch, flavorings. Fried in sunflower oil.

Statements

May contain traces of soy, milk, peanuts, mustard and nuts.

Flour Origin

Flour Origin EU

Weight:

100 g

Method / Time of conservation

Sore in a cool, dry place away from direct light. Shelf life: 180gg

Nutritional statement

Fat Satu Cal Suga Fiba Pro

atement	100g	30g	per 30g
ərgy	2257 kJ 540 kcal	671 kJ 161 kcal	8
ts	31 g	9,3 g	13
urates	4,2 g	1,3 g	7
ırbohydrates	58 g	17 g	7
ars	15 g	4,5 g	5
ers	1,5 g	0,5 g	-
oteins	6,6 g	2,0 g	4
t	0,63 g	0,18 g	3

Average

Microbiological Features/max values in CFU/g Total mesophilic count Yeasts and Molds Staphylococci c + Salmonella Listeria M.

Humidity

< 1000 < 100 < 100/g Absent in 25 g Absent in 25 g

< 4%

RI QUI SOPRA E CUSTALE

Horriany

Primary packaging

**Chemical features** 

bag in PP COEX + PET METALLIZED + PE LD suitable for direct contact with food according to EEC requirements

Disposal

07 others - plastic collection

Secondary Packaging

Stackable display carton with removable lid.

Disposal

PAP 20 - paper collection

COD EAN

8009030026334

WEIGHT (g)	EAN CARDBOARD	Conf. X CT	Gross weight CT	Ct. X pallet	Layers	Height Pallet (cm)	shelf life (gg)	DIM. CARDBOARD		DIM. CONF			
								h	widht	depth	h	widht	depth
100	8009030026334	16	2,3	40	10	210	180	19,5	39	60	19	19	10

## **DECLARATION OF CONFORMITY**

We hereby declare that the Piuma D'oro products are manufactured with the adoption of a self-control system in compliance with reg. CE 852/04, implementing a plan based on HACCP criteria.

- 1) Labeling in compliance with reg. CE 1169/2011.
- 2) Traceability / traceability criteria adopted in accordance with reg. CE 178/02.
- 3) The products are GMO-free and obtained from GMO-free raw materials, in compliance with EC Reg. 1829 and 1830/3.