



<b>PRODUCT</b>	<b>MARRON GLACÉ PANETTONE 750g</b>
<b>UPDATED ON</b>	15/05/2024

<b>Name</b>	Marron glacé Panettone without raisin and candied citrus fruit Naturally leavened baked confectionery product.
<b>Description</b>	Low, naturally leavened product without raisins and orange candied peels. Produced with fresh yeast obtained from sour dough starter. Inside, the product has a typical honeycombed structure. The baked dough's colour is yellow. The fragrance is typical. The taste is namely sweet characterized by marron glacé.
<b>Ingredients</b>	Wheat flour - Marron glacé (23,5%) (Chestnuts (42,5%) – Sugar – Glucose-fructose syrup – Salt - Potassium metabisulfite E224 (sulfites) - Natural vanilla flavour) - Butter (milk) - Sugar - Barn egg yolk - Natural yeast (Wheat flour - Water) – Honey - Emulsifiers: mono- and diglycerides of fatty acids - Salt - Whole milk powder - Natural flavours – Natural vanilla flavour. May contain soy, mustard, lupins and nuts.

Valori nutrizionali medi per: Average nutritional values for:		100g
Energia · Energy	(kJ)	1.629
	(kcal)	388
Grassi · Fat (g)		16
<i>di cui: Acidi grassi saturi · Saturates (g)</i>		9,5
Carboidrati · Carbohydrate (g)		53
<i>di cui: Zuccheri · Sugars (g)</i>		25
Fibre · Fibre (g)		0,6
Proteine · Protein (g)		7,7
Sale · Salt (g)		0,36

<b>Nutrition Facts</b>	
9 servings per container	
<b>Serving size</b>	<b>1 slice (83g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>320</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 14g	<b>18%</b>
Saturated Fat 8g	<b>40%</b>
Trans Fat 0g	
<b>Cholesterol</b> 25mg	<b>9%</b>
<b>Sodium</b> 120mg	<b>5%</b>
<b>Total Carbohydrate</b> 44g	<b>16%</b>
Dietary Fiber less than 1g	<b>3%</b>
Total Sugars 20g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 6g	<b>12%</b>
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 40mg	0%
<small>* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	



PHYSICAL, CHEMICAL, AND MICROBIOLOGICAL REQUIREMENTS	
TOTAL MICROBIAL LOAD	< 1.000 cfu/g
ENTEROBACTERIA	< 10 cfu /g
TOTAL COLIFORMS	< 10 cfu /g
STAPHYLOCOCCUS AUREUS	< 10 cfu /g
SALMONELLA	Not detectable/25g
FUNGI: mildews	< 10 cfu /g
FUNGI: yeasts	< 100 cfu /g
AFLATOXINS: B1; B2; G1; G2	< 2 ppb (sing.)
AFLATOXINS: B1; B2; G1; G2	< 4 ppb (sum)
OCHRATOXIN A	< 2 ppb
PESTICIDES	Legal thresholds (Reg. CE 396/2005)
FILTH TEST – AOAC METHOD	10 fragments/50g

<b>BEST BEFORE</b>	6 months for productions from January to July 30th May of the following year for productions from September to December
<b>PRODUCTION BATCH DECODING</b>	The batch is identified with a 4-digit number. The first digit identifies the production year (i.e. 1 stands for 2011, 2 for 2012). The other 3 digits stand for the packaging date according to the Julian calendar
<b>PRESERVATION</b>	The product should be stored in a fresh and dry environment.

<b>TYPE OF FLAVOURS</b>	Natural flavours
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ALLERGENS		Intentional addition	Carry over or Cross contamination
Cereals containing gluten and cereal-based products containing gluten		YES	
Crustaceans and crustacean-based products		NO	NO
Eggs and egg-based products		YES	
Fish and fish-based products		NO	NO
Peanuts and peanut-based products		NO	NO
Soy and soy-based products		NO	YES
Milk and milk-based products (incl. lactose)		YES	
Shell fruits and derived products (e.g. walnuts, hazelnuts, pistachio, almonds, pecan nuts, Brazilian nuts, cashews, etc.)		NO	YES
Sesame seeds and sesame-based products		NO	NO
Sulphites in concentrations of at least 10 mg/kg		NO	NO
Celery and celery-based products		NO	NO
Mustard and mustard-based products		NO	YES
Lupines and lupine-based products		NO	YES
Shellfish and derived products		NO	NO
GMOs	The product does not contain and does not originate from genetically modified materials. Each ingredient contained in the supplied product is supported by a statement of the producer that the same originates from NON genetically modified materials. The statements of our suppliers are available on request.		
PACKAGING	Primary product packaging is a polypropylene bag that complies with the rules in force for packaging meant for contact with food products. Such compliance is regularly checked by Vergani by means of migration tests. The baking moulds are made of pure-cellulose microwave-coupled pergamin paper and comply with the rules in force on packaging meant for contact with food products.		
Product compliant with the Ministerial Decree of 16 May 2017 relating to amendments to the Decree of 22 July 2005 concerning the regulation of the production and sale of bakery products.			