

## VERGANI s.r.l.

20128 Milano - Via Oristano, 5 Tel. 02.25.71.069 r.a. - Fax 02.25.76.169 e-mail: info@panettonevergani.it Cod. Fisc. Part. IVA 00096750153 N. Reg. Impr. 146-159587 - REA Milano 871615 www.panettonevergani.it



PRODUCT	PANDORO 750g
UPDATED ON	14/05/2024

Name	Pandoro. Naturally leavened baked confectionery product.			
Description	Naturally leavened product, truncated cone shaped with an octagonal star section.			
	Produced with fresh yeast obtained from sour dough starter. The outer surface, without crust, is am			
	coloured. Inside, the product has a typical honeycombed structure. The baked dough's colour is intense			
	yellow. The fragrance and taste are typical.			
Ingredients	Wheat flour – Fresh eggs – Sugar – Butter (milk) – Natural yeast (Wheat flour - Water) - Whole fresh			
	pasteurized milk – Fructose – Emulsifiers: mono- and diglycerides of fatty acids (of vegetal origin) – Salt			
	- Cocoa butter – Flavours. Ingredients packet icing sugar (4%): Sugar – Wheat starch – Flavours.			
	May contain <b>nuts</b> , <b>mustard</b> and <b>soy</b> .			

Valori nutrizionali medi per:	100g
Average nutritional values for:	
Energia Energy (kJ)	1.719
Energia · Energy (kcal)	411
Grassi · Fat (g)	20
di cui acidi grassi saturi ·	12,0
of which saturates (g)	
Carboidrati · Carbohydrate (g)	49
di cui zuccheri · of which sugars (g)	23
Fibre · Fibre (g)	1,3
Proteine · Protein (g)	8,0
Sale · Salt (g)	0,64

PHYSICAL, CHEMICAL, AND MICROBIOLOGICAL REQUIREMENTS			
TOTAL MICROBIAL LOAD	< 1.000 ufc/g		
TOTAL COLIFORMS	< 10 ufc/g		
SALMONELLA	Not detectable/25g		
FUNGI: mildews	< 100 ufc/g		
FUNGI: yeasts	< 100 ufc/g		

BEST BEFORE	April 30 <sup>th</sup> next year of production	
<b>PRODUCTION BATCH DECODING</b> The batch is identified with a 4-digit number. The first digit identifies		
	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	
PRESERVATION	The product should be stored in a fresh and dry environment.	



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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 pean	Peanuts and peanut-based products		NO		
Soy and soy-base	Soy and soy-based products		YES		
Milk and milk-ba	sed products (incl. lactose)	YES			
Shell fruits and derived products (e.g. walnuts, hazelnuts, pistachio, almonds, pecan nuts,		NO	YES		
Brazilian nuts, ca	Brazilian nuts, cashews, etc.)				
	l sesame-based products	NO	NO		
	entrations of at least 10 mg/kg	NO	NO		
Celery and celery	r-based products	NO	NO		
Mustard and mustard-based products		NO	YES		
Lupines and lupir	ne-based products	NO	NO		
Shellfish and deri		NO	NO		
GMOs	The product does not contain and does not originate from genetically m				
	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 req	uest.			
PACKAGING					
	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 of				
	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.					