



<b>PRODUCT</b>	<b>PANETTONE FILLED WITH LIMONCELLO CREAM, WITH CANDIED LEMON PEELS, WITHOUT SULTANAS 750g</b>
<b>UPDATED ON</b>	21/05/2024

<b>Name</b>	Panettone filled with Limoncello Cream, With Candied Lemon Peels, Without Sultanas. Naturally leavened baked confectionery product.
<b>Description</b>	Low, naturally leavened product with limoncello cream and candied lemon peels. Produced with fresh yeast obtained from sour dough starter using the typical process for Panettone Milanese. The product shows peculiar superficial cuts and has a golden-brown crust on the surface with slightly different hues. Inside, the product has a typical honeycombed structure. The baked dough's colour is yellow. The fragrance is typical. The taste is namely sweet with a strong limoncello note.
<b>Ingredients</b>	<b>Wheat</b> flour - Filling limoncello cream (17,5%) [Sugar - Water - Glucose-fructose syrup - Lemon infusion (5%) (Alcohol - Candied lemon peels) - Skimmed <b>milk</b> powder - Thickener: Pectin - Preserving agent: Potassium sorbate - Natural flavours] - Fresh <b>eggs</b> - Sugar - Butter ( <b>milk</b> ) - Limoncello syrup (6%) (Water - Sugar - Alcohol - Lemon infusion (Alcohol - Candied lemon peels) - Lemon juice - Flavourings) - Whole fresh pasteurized <b>milk</b> - Natural yeast ( <b>Wheat</b> flour - Water) - Candied lemon peel paste (Lemon peels - Glucose-Fructose syrup - Sugar) - Emulsifiers: mono-diglycerides of fatty acids (of vegetal origin) - Salt - Fructose - Flavours. Ingredient packet icing sugar (2%): Sugar - <b>Wheat</b> starch - Flavours. May contain <b>nuts, soy and mustard</b> .

Valori nutrizionali medi per: Average nutritional values for:	100g
Energia · Energy (kJ)	1.473
(kcal)	351
Grassi · Fat (g)	14
di cui acidi grassi saturi · of which saturates (g)	8,1
Carboidrati · Carbohydrate (g)	49
di cui zuccheri · of which sugars (g)	26
Fibre · Fibre (g)	1,7
Proteine · Protein (g)	6,4
Sale · Salt (g)	0,40

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

<b>BEST BEFORE</b>	30th may of the year following production
<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.



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	NO
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.			