

GENERAL INFORMATION

Name of the raw material	COCOA PUFFS
Raw material's supplier's name	Z.P.H.U WAN-VIT Wanda Grzebyta ul. 3 Maja 11 b 88-430 Janowiec Wlkp. contact: 52/ 30-23-286 ,+48 607 402 396, English +48 601 831 863 info@wan-vit.pl
Person responsible for production	Arkadiusz Grzebyta +48 607-217-180 arek@wan-vit.pl
Having certified quality systems	HACCP

PRODUCT DESCRIPTION (RAW MATERIAL)

Organoleptic features				
Appearance	Longitudinal puff pastry cookies coated with a chocolate-flavored glaze			
Color	Puff pastry: cream to golden, glaze: dark brown			
Taste	Characteristic medium expressive, sweet, chocolate, puff pastry without aftertaste			
Smell	Characteristic medium aromatic sweet, chocolate without foreign smells			
Consistency	Puff pastry - crisp, slightly brittle toppings, slightly hard			
Pollution	Absence			
Microbiological parameters	№	Tested feature	Test method according to	Test result
	1	Salmonella in 25 g	PN-EN ISO 6579	Not found in 25 g
	2	Listeria monocytogenes in 25 g	PN-ISO 21527	Not found in 25 g
	3	Coliform bacteria in 1 g	PN- ISO 4832	<10
Physicochemical parameters	Dry filling content		PN-A-88024	97,86%
	Water content		PN-A-88024	2,14 %
	Content of general ash		PN-A-88022	1,59 %
Ingredients	<ol style="list-style-type: none"> 1. Sugar 2. Hydrogenated palm oil 3. Cocoa 4. Sunflower oil 5. Chocolate aroma 6. Emulsifier ; rapeseed lecithin E476 7. Wheat flour 8. Milk powder 9. Vegetable fat (palm oil, rapeseed oil, water, emulsifiers: E471, E475, salt, acidity regulators: acetic acid, citric acid, preservative: potassium sorbate, annatto dye, aroma) 10. Eggs 11. Leaching agent: ammonium bicarbonate 12. salt 			

Presence of allergens	soya - soya lecithin, <u>milk</u> and derived products (including lactose), may contain peanuts, hazelnuts, sesame.		
Presence of GMO ingredients	Absence		
Nutrition declaration in 100 g	Calories	548kJ/100g 2286kcal/100g	
	Fat	34,25 g	
	of which saturated fatty acids	26,1 g	
	Monounsaturated fatty acids	5,5 g	
	Polyunsaturated fatty acids	2,5 g	
	Carbohydrates	55,5 g	
	Of which sugars	30,5 g	
	Fiber	4,9 g	
	Protein	7 g	
	Salt	0.57 g	
Shelf life and storage and transport conditions			
Expiration date	6 months		
Storage conditions	Store at a temperature of 5 to 20 degrees Celsius		
Transport conditions	Road transport; commissioned or own		
Packing	Transport conditions	Temperature 5-20 °C	Weight/ Heigh
	Packing unit carton	leght.38,5 cm /width29,5 cm / heigh 10,5 cm	0,175 kg
	Foil insert+shrink film	OPP foil with contact for food	0,013 kg
	Quantity in the box	1,5 kg netto	1,688 kg brutto
	Cartons on a layer	8 pcs.	
	Cartons on a pallet	8 pcs.x 15 layers – 120 pcs.	180 kg netto/ 160 cm
	One-time pallet	120 cm x 80 cm	15 kg / 15 cm
	Total cartons with a pallet	lenght 120 cm / width 80 cm	218 kg brutto/ 175 cm
	Transport packaging	Pallet + cardboard corners + stretch film + control tape	220 kg brutto/ 175 cm
Marking and coding	EAN code / SŁOMKA COCOA COATING / 5907502700863		
Expiration date	6 months		
Production batch	Minimal durability date determines production batch		
APPROVAL			
Goods (raw material) should, without exception, be delivered on clean plastic or wooden pallets with spacers.			
The producer / distributor of the commodity (raw material) confirms that his goods meet all standards and guidelines of EU and national law in accordance with applicable regulations.			

Date of specification	2018.04.04
Supplier's stamp	

