Bust the top with coose. Refrigerate at least 4 hears before serving



Product Specification Sheet Grocery

Pr	oduct Name:	"Bonomi"	Lady Fingers,	10/60 CT-500 G	
Item Nun Pack Size Net Weig	: 10/60 CT-500g	Shelf	try of Origin : f Life Unopened/Or Drain Weight :	Italy pened : <u>12 months /7 d</u> <u>N/A</u>	ays
UPC : _	7 20871 00320 6 10 7 20871 00320 3	Case/Package Code : Can Code/Coding Format :		L. ADM15BX7 L = Lot A = Month of production (A = January, B = February and so on) DM = Man on duty in the mixing area (Factory Internal Code) 15 = day of production BX = Man on duty in the packaging area (Factory Internal Code) 7 = year of production, 2017	
	Product Image			Product Label	
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Product Properties

Egg based biscuits, covered with sugar.

Product Description:

Wheat Flour, Sugar, Eggs, Raising Agents (Sodium Carbonate acid,

Ammonium Carbonate Acid), Glucose Syrup, Natural Flavorings, Salt.

SAVOIARD

NET WT/ PESO NETO 17.6 OZ (1 LB 1.6 OZ) 500 g

MADE IN ITAL

Ingredient Statement:

Contains: Wheat, Eggs May Contain Soy.

N

Kosher (Y/N; type) GMO Free (Y/N) BPA NI (Not Intentionally added) (Y/N); *Lid, Can, Jar, Environmental* Organic (Y/N; type) Pieces Count (per package) Easy Open (Y/N; type) Piece Fragments (Range ; %)

_	IN
	Y
	Y (No BPA)
	N
	60
	Y
	N/A

Physical Properties:

Color	Gold brown
Aroma & Flavor	Vanilla
Texture	Dry product.

Appearance Size & Shape Range (mm) Long shape sugar coated biscuit

108 mm (Length) / 30 mm (Width) / 18 mm (Thickness)

Chemical Properties:

	Target	Maximum	Minimum
pH (range)	7	7.5	6.5
Titrable Acidity (range)	N/A	N/A	N/A
°Brix (range)	N/A	N/A	N/A
Salt Percentage – Volhard Method (range)	0.25% (salt)	+10%	-10%
Sulfur Dioxide (range)	N/A	N/A	N/A
% Moisture (range)	< 10.0%	10.0%	N/A
Free Fatty Acid Value	<0.1	0.1	N/A
Peroxide Value	N/A	N/A	N/A

Microbiological Properties:

Total Plate Count	< 1000 CFU/g
Yeast and Molds	< 100 CFU/g
Coliforms	Negative
Staphylococcus, coagulase positive	Negative
E.Coli	< 10 CFU/g
Listeria	N/A
Salmonella	Absent in 25g

Nutritionals (*Daily Value % (DV%) Based on a 2,000 Calorie Diet) May vary depending on Country of Origin, Producer and Seasonality Serving Size: 100g (As listed on Label) Serving Size: 4 pieces (33g) 5 Servings Per Container: About 15 Servings Per Container: DV% DV% Per Per Serving Serving Calories (Kcal): 130 Calories (Kcal): 381 Total Fat (g) Total Fat (g) 2% 1.5 3.8 5% *Changed from 65-78g: *Changed from 65-78g: Saturated Fat (g): 0 0% Saturated Fat (g): 1.1 6% Trans Fat (g): 0 Trans Fat (g): 0.1 Cholesterol (mg): Cholesterol (mg): 35 12% 100 33% Sodium (mg) Sodium (mg) 100 35 2% 4% *Changed from 2,400-2,300mg *Changed from 2,400-2,300mg Total Carbohydrate (g) Total Carbohydrate (g) 28% 26 9% 78.2 *Changed from 300-275g *Changed from 300-275g Dietary Fiber (g) Dietary Fiber (g) <1 2% 1.7 6% *Changed from 25-28g *Changed from 25-28g Total Sugars (g): 14 Total Sugars (g): 42 **Added Sugars** 13 26% **Added Sugars** 40.5 81% Protein (g): Protein (g): 3 8.5 Vitamin D (mcg) Vitamin D (mcg) 0 0.55 0% 3% *Changed from 400IU (10µg) – 20µg *Changed from 400IU (10µg) – 20µg Calcium (mg) Calcium (mg) 0 0% 25 2% *Changed from 1,000—1,300mg *Changed from 1,000—1,300mg

Potassium (mg) *Changed from 3,500-4,700mg: Potassium (mg) *Changed from 3,500-4,700mg:

Iron (mg):

1

100

6%

2%

*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

0%

0%

0

0

Iron (mg):

	Packa	aging	
Individual Unit Dimension:	9.3" x 2.2" x 2.36" in.	Case Gross Weight	<u>13 lbs</u>
Case Dimensions (in)	21.5″ L x 9.5″ W x 12″ H	Storage Practice:	Store unopened bags in a cool and dry place out of direct sunlight.
Case Cube (ft^)	1.4184	Storage Conditions:	40 – 80 °F
Block & Tier Cases Per Pallet	9 x 5 45	Shipping Temperature:	40 – 80 °F

Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant. **Each square is answered with a YES or NO and, when applicable, the name of an ingredient.**

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
Peanuts (including peanut oil)	No	No	No
Tree Nuts	No	No	No
Sesame Seeds	No	No	No
Milk & derivatives (Specify: milk, casein, whey, etc)	No	No	YES
Eggs	YES	YES	YES
Fish	No	No	No
Shellfish	No	No	No
Soy (excluding soy oil)	No	YES	YES
Wheat (Gluten)	YES	YES	YES
Sulphites	No	No	No
Corn	No	No	YES
Poppy Seeds	No	No	No
Sunflower Seeds	No	No	No
MSG (monosodium glutamate)	No	No	No
Tartrazine	No	No	No



Supplier No.	S940
Manufacturer No.	S940

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