

TEHNIČNI PODATKI - TECHNICAL DATA SHEET

1	Prodajno ime Sales name	Gianduja krema - Medena krema z lešniki in čokolado Gianduja Cream - Specialty food based on honey, cocoa and hazelnuts
2	Podjetje Brand	APICOLTURA BREZZO s.r.l.
3	Bar koda EAN13 Code	8000571 440320
4	Oblika in dimenzija Shape and dimension	cilindrica: diam. 84 mm alt. 60 mm cylindric: diam. 84 mm high 60 mm
5	Sestavine Ingredients	Akacijev med 60%, fruktoza, lešnikova pasta 12%, kakav v prahu 7%. Acacia honey 60%, Fructose, Hazelnut paste 12%, Cocoa powder 7%.
6	Povprečna hranilna vrednost na 100 g Average nutritional value on 100 g	Energia/Energy 1588 kJ/ 376 kcal Maščobe/Fat 8,6 g od tega nasičene /Saturated fat 1,6 g Ogljikovi hidrati /Carbohydrates 70 g od tega sladkor /Sugar 68 g Vlaknine/Fibre 2,1 g Proteini/Protein 3,9 g Sol/Salt 0,02 g
7	Teža Weight	240 g
8	Vrste embalaže Type and packaging material	Stekleni kozarci s pokrovčkom za zavijanje . Glass jars with twist-off cap tinplate and inner seal mastic.
9	Način pakiranja Way of packing	Polnjenje - zapiranje pokrovčka - Etikiranje. Putting in jar - Capping - Labeling
10	Vrsta transportne embalaže Material of the pack	Valovit kartonasti papir Corrugated paper
11	Lot Batch	Število, sestavljeno iz progresivnega dne in zadnje številke tekočega leta. Number dialed by progressive day and last the number of the year.
12	Rok uporabe Shelf life	36 mesecev v hladnem prostoru 36 months in a cool place.
13	Način konzerviranja Method of conservation	Mrzla temperatura Cool temperature.
14	Število izdelkov v paketu Number of pieces per pack	6
15	Bruto teža Gross weight of the neck	2,8 kg
16	Dimenzija Pack size	270x190x90 mm
17	Število paketov na vrsto na paleti Number of packages per layer on the pallet	18
18	Število vrst Number of layers	10
19	Skupna teža palete Total weight per pallet	504 kg
20	Poroča o higieni, splošnem zdravju ali o proizvodni seriji Reports whatsoever about hygiene, general health or on the production lot	Vse faze postopka, od prejema in skladiščenja surovin, proizvodnje in pakiranja, vključno z videzom in higieno, ki spremlja učinkovitost strojev, spremljanje škodljivcev ali živali do odpreme končnega izdelka, se preučijo z metodo HACCP. All phases of the process, from the receipt and storage of raw materials, production and packaging, including the appearance and hygiene monitoring the efficiency of the machinery, monitoring for pests or animals until dispatch of the finished product shall be examined with the HACCP method.
21	Obvestilo Notes	Alergeni: lešniki Allergens: hazelnut.
22	Monteu Roero,	TIMBRO E FIRMA Responsabile Aziendale Giuseppe Brezzo APICOLTURA BREZZO s.r.l. - Frazione Tre Rivi, 87 - 12040 MONTEU ROERO (CN) - www.brezzo.it - miele@brezzo.it

