

SCHEDA TECNICA PRODOTTO - TECHNICAL DATA SHEET

1	Prodajno ime Sales name	Nocciolata - Medena krema z lešniki Nocciolata - Hazelnut and Acacia honey Cream
2	Proizvajalec Brand	APICOLTURA BREZZO s.r.l.
3	EAN koda EAN13 Code	8000571 044856
4	Oblika in dimenzija Shape and dimension	Dimenzija kozarca 72 mm alt. 81 mm cylindric: diam. 72 mm high 81 mm
5	Sestavine Ingredients:	Akacijev med 75%, lešnikova pasta 25%. Acacia honey 75%, <b>Hazelnut</b> paste 25%.
6	Povprečna hranilna vrednost na 100 g Average nutritional value	Energijska vrednost /Energy 1834 kJ/ 437 kcal Maščobe/Fat 19 g od tega nasičene /Saturated fat 1,4 g Ogljikovi hidrati /Carbohydrates 61 g od tega sladkorji/Sugar 59 g Vlaknine/Fibre 3,0 g Proteini/Protein 4,5 g Sol/Salt 0,10 g
7	Teža Weight	240 g
8	Vrsta pakiranja Type and packaging material	Stekleni kozarec 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	Materiale del collo Material of the pack	Valoviti kartonasti papir Corrugated paper
11	Serijska številka - L (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 Methods of conservation	Mrzla temperatura Cool temperature.
14	Število izdelkov v pakiranju Number of pieces per pack	6
15	Bruto teža Gross weight of the neck	2,4 kg
16	Dimenzija pakiranja Pack size	255x172x126 mm
17	Število paketov na vrsto na paleti Number of packages per layer on the pallet	19
18	Število vrst Number of layers	8
19	Skupna teža palete Total weight per pallet	364,8 kg
20	Poročilo o higieni, splošnem zdravju ali o proizvodnji 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: oreški (lešniki) Allergens: hazelnuts. Nepogrešljiv okus lešnikov iz Piemonta ustreza najboljšemu akacijevemu medu, da ustvari resnično edinstven recept. Mehka in kremasta la nocciolata je idealna za namaz na kruh ali piškote za okusen zajtrk ali prigrizek ali pa postane izjemna sestavina za pite ali pecivo The unmistakable taste of Piedmont hazelnuts meets the finest acacia honey to create a truly unique recipe. Soft and creamy, la nocciolata is ideal to spread on bread or biscuits for a tasty breakfast or snack or it becomes an exceptional ingredient for pies or cakes.
22	Monteu Roero, 06/05/2021	TIMBRO E FIRMA Responsabile Aziendale Giovanni Brezzo APICOLTURA BREZZO s.r.l. - Frazione Tre Rivi, 87 - 12040 MONTEU ROERO (CN) - <a href="http://www.brezzo.it">www.brezzo.it</a> <a href="mailto:miele@brezzo.it">miele@brezzo.it</a>

