

**Data sheet**  
**CHESTNUTS FLOUR**

**DESCRIPTION** Chestnuts flour

**PACKING** 500g

**TOTAL SHELF LIFE: 24 MONTHS**  
**SHELF LIFE 6 months minimum at reception**  
for a better preservation keep in cool and dry area

**CARACTERISTICS**

**Organoleptic information**

Color	White/Beige
Texture	characteristic of the fruit
Taste	characteristic of the fruit

**Physico-chemical information**

humidity	max 9,5%
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**Nutrition fact**

Energy	352kcal/100g
Fat of which	2,1 g/100g
Saturated Fat	0,7 g/100g
Trans fatty acids	0g /100g
Carbohydrate	77,3 g/100g
Total sugars	24,5 g/100g
dietary fiber	3,3 g/100g
Proteins	5,9 g/100g
Salt	0,04 g/100g

**Ingredients**

Dried chestnuts

**REGULATION**

**Allergens:** We certify that this product does not contain any allergen appearing on the list of regulation EU 1169/2011

**GMO:** We certify that this product does not come and is not produced starting from genetically modified organisms and therefore is not subjected to labelling according to regulations 1829/2003/CE, 1830/2003/CE.

**IONIZATION:** We certify that this product is not manufactured starting from ionized ingredients and did not undergo ionizing treatment.

**FOOD CONTACT PACKAGING:** we certify that all the packaging in direct contact with the foodstuff used in this product are in accordance with the regulations in force