

**Product****MINI CONE BLACK COATING NON-MOISTURE (75mm.)180u.  
(upstanding+sleeve)****Item****DIS 563****DESCRIPTION**

Waffle with sweetener ready to fill for aperitif or dessert. Base of biscuit, cone shaped. Ideal for filling and decorating.

The product can be filled with sweet or savoury fillings and will remain crispy.

The product can be frozen after filling and remain crispy after defrosting.

We recommend defrosting in a natural way because with the reheat the product can lose its crispiness.

**INGREDIENTS**

**WHEAT** and rice flour, sweetener: lactitol\*, refined vegetable fat (coconut), cocoa butter, colour: E153, **GLUTEN (WHEAT)**, emulsifiers: lecithins (E322), E471; salt, antioxidant: E300.

\* "Excessive consumption may produce laxative effects"

**SIZING**

|                  |            |
|------------------|------------|
| Diameter outside | 25± 2.5mm  |
| Length           | 75± 7.5 mm |
| Height           | - mm       |
| Net Weight       | 4,8±0.48g  |

**ALLERGENS**

May contain traces of **SOY, EGGS, MILK, SESAME, NUTS and MUSTARD.**

**SHELF LIFE**

12 months

**STORAGE**

Store in a dry place. Temperature between 10°C and 25°C. Humidity maximum 65%.

**MISCELLANEOUS**

This product is not manufactured from raw materials containing GMO nor does it contain any materials produced with GMO (Enzymes, processing aids...).

This product has not undergone radiation of any kind.

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**Item****DIS 563****MICROBIOLOGICAL GUARANTEES:**

|                                |                          |
|--------------------------------|--------------------------|
| Total viable count 30°C        | <1x10 <sup>4</sup> cfu/g |
| <i>Enterobacteriaceae</i> 37°C | <1x10 cfu/g              |
| <i>Staphylococcus aureus</i>   | <1x10 cfu/g              |
| <i>Escherichia coli</i> B      | <1x10 cfu/g              |
| <i>Salmonella spp.</i>         | Absence/25 g             |
| Yeast/mould                    | <5x10 <sup>2</sup> cfu/g |
| <i>Bacillus cereus</i>         | <1x10 cfu/g              |
| <i>Listeria monocytogenes</i>  | Absence/25g              |

**PHYSICO-CHEMICAL VALUES**

Moisture content < 5%

Ashes < 1,5%

**NUTRITIONAL VALUES (100 g)**

|                     |                         |
|---------------------|-------------------------|
| Energy              | <b>1718 Kj-411 Kcal</b> |
| Fats                | <b>19,4 g</b>           |
| Of which: Saturates | <b>14,8 g</b>           |
| Carbohydrates       | <b>62,8 g</b>           |
| Of which: Sugars    | <b>1,1 g</b>            |
| Proteins            | <b>5,7 g</b>            |
| Salt                | <b>0,77 g</b>           |

**PACKAGING**

Cardboard box with printed label of the product.

Inside the product is packed in 4 food plastic trays with 45 pieces each one. Each one of these plastic trays is protected with a plastic food bag.

**Box:**

|              |               |          |  |
|--------------|---------------|----------|--|
| Units        | 180           |          |  |
| Net weight   | 0,864 Kg      |          |  |
| Gross weight | 1,621 Kg      |          |  |
| EAN          | 8437009300672 |          |  |
| Height       | Width         | Length   |  |
| 21,40 cm     | 29,00 cm      | 40,50 cm |  |

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**Pallet:**

|              |    |
|--------------|----|
| Box/layer    | 8  |
| Layer/pallet | 9  |
| Box/pallet   | 72 |

***PRODUCT ID***

The product is identified with a lot number automatically provided by our internal management system, based on the supply chain.