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| **PRODUCT NAME** | BUNET – 90 g |
| **PRODUCT DESCRIPTION** | BUNET – READY DESSERT |
| **ARTICLE CODE:** BT09BU001 | **EAN CODE:** 8010939619787 | **COSTUM CODE:** 18069090 |
| **USE TIPS AND STORAGE** | Serve cool, store in the fridge 30 minutes before opening. Pass a knife around the jar and put it upside down on a serving dish. It is delicious with strawberries or cream.Keep in a cool dry place. After opening, keep in the fridge +4°C and use within 3-4 days |
| **SHELF LIFE** | 36 months | **GUARANTEED SHELF LIFE AT DELIVERY** | 24 months |
| **INGREDIENTS** | **milk**, amaretti cookies (sugar, apricot almonds, egg white, **lactose** and **milk** proteins, flavours, leavening agent: sodium acid carbonate), **cream**, sugar, egg, cocoa, amaretto liquor (alcohol, water, sugar, flavours, colour: caramel), caramel (caramelized glucose syrup and sucrose), thickener: carrageenan.  |
| **ALLERGENS** | Contains egg, milk. may contain traces of **gluten and nuts** |
| **GMO** | The product doesn’t contain GMO |
| PACKAGING AND PALLET SPECIFICATION |
| **MICROBIOLOGICAL CHARACTERISTICS** | CBT  | < 100 UFC/g |
| Mesophilic anaerobic spores | < 100 UFC/g |
| Thermophilic aerobic after incubation at 55°C for 7 days | < 100 UFC/g |
| Thermophilic anaerobic spores after incubation at 55°C for 7 days. | < 100 UFC/g |
| Mesophilic aerobic after incubation at 32°C for 14 days | < 100 UFC/g |
| Mesophilic anaeorbic spores after incubation at 32°C for 14 days | < 100 UFC/g |
| Stability test(32°C/14 gg e 55°C/7 gg) | Stable |
| **PHISIC****CHARACTERISTICS** | pH | 5.5 |
| Aw | 0.98 |
| **NUTRITIONAL** **VALUES** **(g for 100 g of product)** | Aspect | solid |
| Color | Dark brown |
| Texture | Creamy |
| Taste and smell | Typical of the ingredients |
| **NUTRITIONAL** **VALUES** **(g for 100 g of product)** | Energy | 981 kJ / 234 kcal |
| Facts | 9,1 |
| Of which saturates | 4,0 |
| Carbohydrates | 32 |
| Of which sugars | 24 |
| Proteines | 5,3 |
| Salt | 0,11 |
| PACKAGING AND PALLET SPECIFICATION |
| **PACKING** | Glas jars + lid |
| Height / Diametre | 7 cm / 6,3 cm |
| **SECOND PACKAGING** | Carton type | Double layer carton with hive |
| Pieces / Carton | 12 |
| Gross weight | 3,216 kg |
| Height/ Depth/ Width | 11,2 x 40 x 29 cm |
| **PALLET SPECIFICATION** | Pallet type | EURO 80 x 120 cm |
| Cases / Layer | 8 |
| Layers / Pallet | 17 |
| Cases / Pallet  | 136 |
| Pallet weight | 462 kg |
| Pallet height | 211 cm |

**FLOW CHART**

Arrival of the raw material

Heating milk and cream

Adding ingredients

Boiling

Bringing the product into the filling machine

Jars filling

Metal detector passage

Lid application

Sterilisation

Storage

Labelling