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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