



PRODUCT SPECIFICATION

Rev. 04
12/12/2016
PAG. 1 / 2

Mod. 033

Product

COCONUT SPREAD



Code:

CSC1425

Ean Code:

Net Weight:

140g

Drained Weight:

Gross Weight:

(packaging included)

266g

Jar details

glass jar ml 156

Twist Off Deep cap

cm 6x7,7h

Product description

CREMA AL COCCO

How to use

To spread on bread, enrich yoghurt or fill sweet crepes. To pair with biscuits and ice cream.
To garnish cakes and pancakes.

Allergens
in the product

Milk and dairy products,
May contain: NUTS, SOYA

GLUTEN FREE
PALM OIL FREE

INGREDIENTS

Cane sugar, Ingredients: sugar, vegetable oils (sunflower, cocoa butter), skimmed milk powder 11% (EU), whey powder, coconut rapé 5% (extra EU), lactose, natural flavors, emulsifier: sunflower lecithin.

The product does not contain Genetically Modified Organism (GMO free)

PHYSICAL AND CHEMICAL PARAMETERS

Aw < 0,65

BACTEREOLOGICAL CHARACTERISTICS

Total bacteria: < 10000/g

Molds: < 10 ufc/g

Total coliforms: absent

Stafilococcus p.p.: absent

Salmonella: absent

ORGANOLEPTIC CHARACTERISTICS

Colour: typical of cocoa

Smell: mostly of milk and coconut

Taste: mostly of milk and coconut


STORAGE CONDITIONS

To store in a dry place at a temperature not exceeding 28°C.

Shelf life

from the production date: 24 months

guaranteed at the departure: 16 months

AUTHORIZED PERSON		Sarotto Paola (RGQ)		update of		22/10/2021		
		PRODUCT SPECIFICATION					Rev. 04 12/12/2016 PAG. 2 / 2	
Mod. 033								
Product		COCONUT SPREAD						
Selling unit								
CARTON (CRT) cm 26x20x9h								
		Wooden pallet cm 120x80		Plastic pallet cm 120x80		Plastic pallet cm 120x100		
Pieces x CRT		12		12		12		
CRT x pallet		288		288		342		
CRT x layer		16		16		19		
Layers x pallet		18		18		18		
Gross weight of the pallet		1003		990		1174		
Nutritional values								
TABLE EUROPEAN VERSION			TABLE AMERICAN VERSION		TABLE CANADIAN VERSION			
NUTRITIONAL VALUES FOR 100g OF PRODUCT								
Energy	kj	kcal						
	2244	536						
Fat	31	g						
of which saturates	7	g						
Carbohydrate	61	g						
of which sugars	59	g						
Fibre	0	g						
Proteins	5	g						
Salt	0,35	g						
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