

Product

**MINI CONE NEUTRAL COATING NON-MOISTURE (75 mm.) 180u.
(upstanding+sleeve)**

Item

DIS 560

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, **GLUTEN (WHEAT)**, emulsifiers: **SOY** lecithin (E322), E471; salt, antioxidant: E300.

* *“Excessive consumption may produce laxative effects”*

SIZING

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

FOOD INTOLERANCE

May contain traces of 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%.

Product**MINI CONE NEUTRAL COATING NON-MOISTURE (75mm.) 180u.
(upstanding+sleeve)****Item****DIS 560****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.

Contaminants:

Deoxinivalenol <500 µg/kg

Zearalenone <50 µg/kg

Acrylamide <350 µg/kg

MICROBIOLOGICAL GUARANTEES:

Total viable count 30°C	<1x10 ⁵ u.f.c/g
Enterobacteriaceae 37°C	<1x10 ³ u.f.c/g
Estaphylococcus aureus+	Absence/0,1 g
Escherichia coli B	Absence/ 0,1 g
Salmonella spp	Absence/25 g
Yeast/mould	<5x10 ² u.f.c/g
Bacillus cereus	<1x10 ¹ u.f.c/g
Listeria monocytogenes	Absence/25g

PHYSICO-CHEMICAL VALUES

Moisture content < 5%

Ashes < 1,5%

NUTRITIONAL VALUES (100 g)

Energy	1923 KJ-460 Kcal
Fats	22,0 g
Of which:	Saturates
	17,0 g
Carbohydrates	67,0 g
Of which:	Sugars
	0,7 g
Proteins	6,3 g
Salt	0,59 g

Product

**MINI CONE NEUTRAL COATING NON-MOISTURE (75mm.) 180u.
(upstanding+sleeve)**

Item

DIS 560

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 are protected with a plastic food bag.

Box:

Units	180		
Net weight	0,864 Kg		
Gross weight	1,621 Kg		
EAN	8437009300640		
Height		Width	Length
21,40 cm		29,00 cm	40,50 cm

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.

**Product****MINI CONE SPINACH COATING NON-MOISTURE(75mm.) 180u.
(upstanding+sleeve)****Item****DIS 561*****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, 1,6% powder spinach, **GLUTEN (WHEAT)**, emulsifiers: **SOY** lecithin (E 322), E 471; salt, colouring: E 101, E 133; antioxidant: E 300.

SIZING

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

FOOD INTOLERANCE

May contain traces of eggs, milk, sesame and traces of nuts.

SHELF LIFE

12 months

STORAGE

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

**Product****MINI CONE SPINACH COATING NON-MOISTURE(75mm.) 180u.
(upstanding+sleeve)****Item****DIS 561****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.

Contaminants:

Deoxinivalenol <500 µg/kg

Zearalenone <50 µg/kg

Acrylamide <350 µg/kg

MICROBIOLOGICAL GUARANTEES:

Total viable count 30°C	<10000 U.f.c/g
Enterobacteriaceae 37°C	<10 U.f.c/g
Estaphylococcus aureus+	Absence/0,1 g
Escherichia coli B	Absence/ g
Salmonella spp	Absence/25 g
Yeast/mould	<500
Bacillus cereus	Absence/g
Listeria monocytogenes	Absence/25g

PHYSICO-CHEMICAL AND NUTRITIONAL VALUES (100 g):

Moisture content	< 5%
Ashes	< 1,5%
Energy	2173 KJ-520 Kcal
Fats	28,5 g
Of which: Saturates	22,7 g
Carbohydrates	57,1 g
Of which: Sugars	0,55 g
Proteins	5,7 g
Salt	0,5 g

**Product****MINI CONE SPINACH COATING NON-MOISTURE(75mm.) 180u.
(upstanding+sleeve)****Item****DIS 561****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 are protected with a plastic food bag.

Box:

Units	180		
Net weight	0,864 Kg.		
Gross weight	1,621 Kg.		
EAN	84370009300657		
Height	Width	Length	
21,40 cm.	29,00 cm.	40,50 cm.	

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.

**Product**

**MINI CONE TOMATO COATING NON-MOISTURE (75mm.) 180u.
(upstanding+sleeve)**

Item**DIS 562*****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, 1,6% tomato powder, **GLUTEN (WHEAT)**, emulsifiers: **SOY** lecithin (E 322), E 471; salt, colouring: E 120, E 160a; antioxidant: E 300.

SIZING

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

FOOD INTOLERANCE

May contain traces of eggs, milk, sesame and traces of nuts.

SHELF LIFE

12 months

STORAGE

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

**Product**

MINI CONE TOMATO COATING NON-MOISTURE (75mm.) 180u.

(upstanding+sleeve)

Item**DIS 562****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.

Contaminants:*Deoxinivalenol* <500 µg/kg*Zearalenone* <50 µg/kg*Acrylamide* <350 µg/kg**MICROBIOLOGICAL GUARANTEES:**

Total viable count 30°C	<10000 U.f.c/g
Enterobacteriaceae 37°C	<10 U.f.c/g
Estaphylococcus aureus+	Absence/0,1 g
Escherichia coli B	Absence/ g
Salmonella spp	Absence/25 g
Yeast/mould	<500
Bacillus cereus	Absence/g
Listeria monocytogenes	Absence/25g

PHYSICO-CHEMICAL AND NUTRITIONAL VALUES (100 g):

Moisture content	< 5%
Ashes	< 1,5 %
Energy	2173 KJ-520 Kcal
Fats	28,5 g
Of which: Saturates	22,7 g
Carbohydrates	57,1 g
Of which: Sugars	0,55 g
Proteins	5,7 g
Salt	0,5 g



Product
MINI CONE TOMATO COATING NON-MOISTURE (75mm.) 180u.
(upstanding+sleeve)

Item
DIS 562

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	8437009300664		
Height		Width	Length
21,40 cm.		29,00 cm.	40,50 cm.

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.

**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: E 172, **GLUTEN (WHEAT)**, emulsifiers: **SOY** lecithin (E 322), E 471; salt, antioxidant: E 300.

SIZING

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

FOOD INTOLERANCE

May contain traces of eggs, milk, sesame and traces of nuts.

SHELF LIFE

12 months

STORAGE

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

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

Contaminants:

Deoxinivalenol <500 µg/kg

Zearalenone <50 µg/kg

Acrylamide <350 µg/kg

MICROBIOLOGICAL GUARANTEES:

Total viable count 30°C	<10000 U.f.c/g
Enterobacteriaceae 37°C	<10 U.f.c/g
Estaphylococcus aureus+	Absence/0,1 g
Escherichia coli B	Absence/ g
Salmonella spp	Absence/25 g
Yeast/mould	<500
Bacillus cereus	Absence/g
Listeria monocytogenes	Absence/25g

PHYSICO-CHEMICAL AND NUTRITIONAL VALUES (100 g):

Moisture content	< 5%
Ashes	< 1,5%
Energy	2019 KJ-483 Kcal
Fats	21,8 g
Of which: Saturates	18,1 g
Carbohydrates	60,5 g
Of which: Sugars	<0,50 g
Proteins	5,9 g
Salt	0,58 g



Product

**MINI CONE BLACK COATING NON-MOISTURE(75mm.)180u.
(upstanding+sleeve)**

Item

DIS 563

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.

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.