

# Nestlé Italiana S.p.A.

Società soggetta a direzione e coordinamento da parte dell'unico azionista Nestlé S.A. - Av. Nestlé 55 - 1800 Vevey (Svizzera)

Cap. Soc. int. vers. € 25.582.492.=

**Sede Sociale:**

Via del Mulino,6 - 20090 Assago (MI)

Tel.: +39 02 8181 1

Telefax: +39 02 89123400

C/C/P 969204

Casella Postale 1198 20101 Milano CPC

R.E.A. n. 91673/MI

Registro Imprese e C.Fiscale

n. 02401440157

Partita IVA IT00777280157

P.E.C. nestle@nestle.telecompost.it



# Nestlé

Good Food, Good Life

## OVERALL NOTES

The following information are already covered by confidentiality as specified by a clause of the distributor agreement signed by both parties. Because of the above, a NDA - Non Disclosure Agreement - is not required anymore for the sharing of the information. While in case of a specific request on recipe we can provide it under condition of an NDA and password.

Name of the product or products.	12439537 - BACI Bijou UTZ 10x175g N1 XI
Name and address of the manufacturer of the products.	Nestlé Italiana S.p.A. Head Office: Via del Mulino,6 20090 Assago (MI) - Italy Factory: Viale San Sisto, 207 – 06132 San Sisto (PG) - Italy
Description of the products.	Dark chocolate praline with hazelnut filling
Ingredients	sugar, HAZELNUTS 26% , cocoa mass, cocoa butter, anhydrous butter (MILK), MILK powder, emulsifier (sunflower lecithins), natural vanilla flavouring. MAY CONTAIN OTHER NUTS. Store in a clean, cool and dry place. GLUTEN FREE.**Allergen declaration complies with the European Law. In case of specific requirement or restriction, please contact Nestlé in order to evaluate specific needs.
Certifications	KOSHER
Claims on pack	
Type of package (glass, can, cartoon, plastic)	primary package – aluminum, paper. Secondary package – Bottom Tray SolidBoard , Sleeve Solid Board, Film OPP, Case CorrugatedB.
Packaging composition	PRIMARY PACKAGING: Paper 34,74 g ; Aluminium 5,1 g ; Plastic 4,38 g - SECONDARY PACKAGING: Paper 130 g - TRANSIT PACKAGING: Paper 1082 g ; Plastic 360 g

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Informazioni Nutrizionali - valori medi	Per 100g	
Nutrition information - average values		
Energy	565kcal	2351kJ
Proteine - Protein	7,1g	
Carboidrati - Carbohydrate	45g	
di cui zuccheri -of which are sugars	42g	
Grassi -Fat	38g	
di cui saturi -of which are satures	14g	
Fibre alimentari - Fibre	6,5g	
Sale - Salt	0,03g	
Calcio - Calcium	78,24mg	
Ferro - Iron	7,92mg	
Colesterolo - Cholesterol	10,42mg	
Acidi Grassi Trans-insaturi - Trans fat	0,22g	

## Chocolate composition according EEC rules (%): 45,12

Total Cocoa Solids: 48,4%

No Fat Cocoa Solids: 19,7%

Cocoa Butter: 28,7%

Total Milk Solids: 0%

Milk Fat: 5%

Total Fat: 33,2%

Vegetable fat different from cocoa butter: 0%

Total Milk Fat: 2,8%

Total Cocoa Butter: 12,95%

## TRACCIABILITA' - TRACEABILITY

**BATCH: Y DDD FFFF** ex: 90510848 *Produced on 20h February 2019 in San Sisto (Factorycode 0848)*

year      progressive day of the year      producing Factory

If at the end of the batch code a letter is present, it means that a seminshed product has been repacked:  
ex: 90510848A Produced on 20th February 2019 using a semifinished product of January

Expiry date:

MM/YYYY ex 02/2020 → End February 2020.

The shelf life expiry date is rounded-up to the end of the month.

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<b>ANALYTICAL CRITERIA</b> (Products must be fully defined from a safety, quality and regulatory perspective)		
<b>SENSORY</b> (eg dimensions, weight, organoleptic etc)	<b>CRITERIA</b>	<b>TEST METHOD REFERENCE:</b>
Panel release	Reference sample	In/out
Aesthetical release	Reference sample	In/out
Batch and expiry date	Internal Procedure	Visual
Weight	European law	Static and/or Checkweigher
Ingredients and warning	Presence	Visual
<b>MICROBIOLOGICAL</b> (Quality & Food Safety parameters)	<b>CRITERIA</b>	<b>TEST METHOD REFERENCE:</b>
Enterobacteriaceae/g	n=5; c=2; m=10/g; M=100/g	ISO-21528-2:2017
Total count/g	n=5; c=2; m=5x10 <sup>3</sup> /g; M=104/g	ISO-4833-1:2013
Salmonella/25 g	n=2; c=0; m=0	LI-00.801
<b>Chemical/physical limits:</b>		
Moisture = 1 %	Max 1,3%	Thermobalance
<b>Contaminant Limits</b>		
Pesticide	European law – Reg1881/2006	
Aflatoxin	European law - Reg1881/2006	
Heavy metals	European law - Reg1881/2006	
Gluten	<20 ppm	ALLERGENS WITH ELISA TECHNIQUE
<b>STORAGE &amp; HANDLING REQUIREMENTS</b>	Perugina Confectionery products must be always kept at Temp +16,5° ±1,5° C and RH 55% ±10% <ul style="list-style-type: none"> <li>• Storage requirements at customer's warehouse:                             <ul style="list-style-type: none"> <li>• Confectionery products must be always kept at Temp +16,5° ±1,5° C and RH 55% ±10%</li> <li>• Products must not be exposed to direct sunlight, direct heat source, rain, snow or dampness.</li> <li>• Mitigation measures based on risk assessment for food defense to prevent bioterrorism and assure biovigilance must be in place and strictly followed.</li> </ul> </li> </ul>	
<b>DISTRIBUTION REQUIREMENTS</b>	Nestlé Perugina Confectionery products must be always kept at Temp +16,5° ±1,5° C and RH 55% ±10% <p style="text-align: center;"><b>TRANSPORTATION</b></p> <ul style="list-style-type: none"> <li>• Confectionery products can only be transported in temperature controlled vehicles (+16,5° ±1,5° C and RH 55% ±10%).</li> <li>• Vehicles (trucks, containers, wagons, etc.) must be suitable for transportation of dry foodstuffs, i.e. clean, free from odours, pest controlled.</li> </ul> Carriers have to ensure technical ability to log temperatures inside trailer and document them accordingly.	
<b>DIRECTIONS FOR USE</b>	<b>IMPORTANT:</b> Young children (less than 4 years) have limited chewing ability and could choke on small candies.	
<b>SHELF LIFE</b>	12 - months	

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## ALLERGENIC INGREDIENTS

Allergens/intolerance ingredients, including derivatives <sup>[1]</sup> :	Yes	No	DA <sup>[2]</sup>	CC <sup>[3]</sup>
Peanuts		X		
Nuts <sup>[4]</sup>	X		X	X
Milk, including lactose	X		X	
Eggs		X		
Soybeans		X		
Fish		X		
Crustaceans		X		
molluscs		X		
Lupin		X		
Cereals containing gluten, i.e., wheat, rye, oats, spelt, kamut or their hybrid strains		X		
Celery		X		
Mustard		X		
Sesame seeds		X		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre <sup>[5]</sup>		X		

### GMO STATEMENT

All ingredients used must be of non-GMO origin. A certificate to that effect is required from each of the ingredient suppliers, where presence of GM is possible.

**WARNING:** please check languages on the pack. If the language of the country where it will be sold is not there a stickering is requested. Pls contact your area manager to define how to manage it according to the Nestlé process.

QA Manager  
Cinzia Ciarlariello



**NESTLÉ ITALIANA S.p.A.**

28/04/2020

<sup>[2]</sup> DA: Direct Addition

<sup>[3]</sup> CC: Cross Contact

<sup>[4]</sup> Nuts, i.e., Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and product thereof

<sup>[5]</sup> Labelling of sulphites should be determined based on product as consumed, unless prohibited by national interpretation; information provided must be consistent across all languages on label.