

TECHNICAL SHEET

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PRODUCT: COI	LOMBA W	/ITH GLAZ	E WITH BALSAMIC	VINEGAF	R OF MODENA
DESCRIPTION:	Product baked naturally leavened: Colomba with glaze with Balsamic Vinegar Modena 750 gr				
PRODUCT CODE:	658				
INGREDIENTS:	 Wheat - Sultanas - Butter (Milk) - Sugar - Egg yolk of class A eggs - Natural yeast (Wheat flour - Water) - Condiment with "Balsamic vinegar of Modena 4% - Emulsifiers: mono- and diglycerides of fatty acids - Whole milk – Invert sugar syrup - Salt - Flavouring. Frosting ingredients 12%: Sugar - White egg of class A eggs – "Nocciola Piemonte IGP" (Piedmont Hazelnut) 9%- Rice flour - Rice starch Sugar icing (Sugar - Wheat starch) - Sunflower seed oil - natural flavors.Decorated with sugar grain 4% and whole almonds 2%. Cream of Balsamic Vinegar of Modena 6%: Concentrated grape must – Balsamic Vinegar of Modena 20% (wine vinegar, concentrated grape must), thickeners: modified starch. May contain traces of nuts and sulphites. 				
PICTURE:	Chlonike ren Briesen an Bilderen ICP				
	TECHN	IICAL AND	LOGISTICS INFORM	ATION	
SHELF LIFE:	8 month from production day				
EAN13:	8032793916581				
SIZE:	750 gr				
DIMENSIONS AND	PIE	CE:	cm 31x20x1	2	0,97 kg
WEIGHT:	CAR	TON:	cm 69x61x2	8	9,7 kg
PALLET EPAL 120X80 :	PIECES FOR		R CARTON:		10
	N. CARTONS FOR LAYER:			2	
			FOR PALLET:		12
	N. PIECES FOR PALLET:			120	
	HEIGHT OF PALLET IN CM:			185	
	GROSS WEIGHT OF PALLET IN KGS: 130				
STORAGE	Store in a cool, dry place at a maximum temperature of 18 to 20 °C. The product should not be presented in shop windows exposed to the sun of				
CONDITIONS:	heat source.				
		NUT			
			RITION FACTS sed on 100 gr		
Energy		kcal / kJ	Ĵ.	0 kcal / 1/12	kl
Fat			340 kcal / 1425 kJ 14		
- of which saturates		g	8		
- of which saturates Carbohydrates		g	56		
- of which sugars		g	31		
- of which sugars Protein		g	6		
Salt		g	0,64		
		ō		0,04	

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