



Trade name	Glazed puff pastry		
Legal name	Glazed puff pastry		
Description	Oven baked biscuit		
Net quantity package	135g, 200g e		
Production plant	Bonomi SpA - Loc. Vazzi, 7 - 37028 Roverè V.se - VR - ITALIA		
Ingredients	Wheat flour, glazing 30% (sugar, egg white), vegetable margarine (palm fat, sunflower oil, water, emulsifiers: mono and diglycerides of fatty acids), butter , apricot decoration (glucose-fructose syrup, sugar, apricot purée, water, modified starch, gelling agent: pectin), glucose syrup, malt (wheat and barley), salt, natural flavouring.		
May contain	soy.		
BBD	12 months		
Storage conditions	Store in a cool and dry place. Do not expose to the sunlight.		
Chemical-physical characteristics			
Aspect	Puff pastry, stick shape covered with glaze and apricot decoration, characterized by crumbly internal layers.		
Colour	Light hazel with caramel stripe		
Flavour	Delicate, butter and apricot note		
Taste	Sweet		
Humidity	≤3,5%		
AW	<0,40		
Size and weight			
Length	90mm ± 7mm		
Width	26mm ± 3mm		
Thickness	18mm ± 6mm		
Weight (single biscuit)	9,5g ± 0,7g		
Nutritional characteristics	Average values per 100g	Average values per biscuit 9,5g	RI*
Energy	2189 kJ / 524 kcal	208 kJ / 50 kcal	2%
Fat	28g	2,7g	4%
of which saturates	14g	1,3g	7%
Carbohydrate	61g	5,8g	2%
of which sugars	30g	2,9g	3%
Protein	6,0g	0,6g	1%
Salt	0,63g	0,06g	1%

*RI = reference intakes of an average adult (8400 kJ / 2000 kcal)

Other nutritional characteristics

Trans fat
Sodium (Na⁺)

Average values per 100g
<0,25g
250mg

Microbiological characteristics

TPC
Yeast
Mould
Enterobacteriaceae
Staphylococcus C+
Salmonella

<1.000 UFC/g
<100 UFC/g
<100 UFC/g
<10 UFC/g
<10 UFC/g
ND/25g

Packaging and material

Packaging
Tray and lid material
Flowpack material

The product is packaged in trays with lids closed with printed flowpack.
Transparent PET 1
Printed PP 5 Film

All the materials used for packaging our goods, both of our production and from commercialization, are in compliance with the requirements of the European regulation in force for materials destined to contact with food (Reg. (EC) No. 1935/2004 and subsequent amendments, Reg (CE) No. 2023/2006 and subsequent amendments, Reg (UE) No. 10/2011 and subsequent amendments, DM 21/3/1973 and subsequent amendments and DPR 777/82 and subsequent amendments).

Legal references

HACCP

In accordance with Reg. (CE) No. 852/2004 and subsequent amendments.

Traceability

In accordance with Reg. (CE) No. 178/2002 and subsequent amendments.

Labelling

In accordance with Reg. (UE) No. 1169/2011 and subsequent amendments.

GMO

In accordance with Reg. (CE) No. 1829/2003 and subsequent amendments and 1830/2003 and subsequent amendments, the product does not contain and is not produced from genetically modified organisms

Ionising radiation

The product has not been subjected to any treatment with ionizing radiation.

Engineered nanomaterials

The product does not contain and is not composed of engineered nanomaterials.

The product complies with, although not expressly stated, to the Italian and European regulations in force.

Approved by

QM

Print date

26/11/2022

The information provided in this document are based on our best knowledge at the time of issue. This specification and the information contained in it remain the property of Bonomi SpA and must not be disclosed to third parties without the permission of Bonomi SpA.