### CEREALS BARS GLUTEN FREE WITH CHOCOLATE DROPS

#### 1. NAME

Cereals bars gluten free with chocolate drops.

#### 2. COMPOSITION

The product is constituted from:

Rice and corn flakes gluten free 50,00 %

Glucose syrup 15,10 %

Dark chocolate drops 15,00 %

Sugar 6,00 %

Inuline 4,00 %

Non hydrogenated vegetable oil 3,50 %

Sorbitol 2,50 %

Glicerol 2,50 %

Arabic gum 1,08 %

Emulsifier: soy lechitin 0,15 %

Flavouring 0,10 %

Salt 0,05 %

Sodium bicarbonate 0,02 %

# 3. MIDDLE NUTRITIONAL VALUE per 100 g OF PRODUCT

Energy 412 kcal – 1738 kJ

Proteins 5,0 g

Carbohydrates 74,7 g

Of wich sugars 26,6 g

Fats 9,5 g

Of wich saturated 5,0 g

Food fibres 4,0 g

Sodium 0,3 g

Vitamin B1 1,2 mg (109 % RDA)

Vitamin B2 1,4 mg (100 % RDA)

Vitamin B3 15,0 mg ( 94 % RDA)

Vitamin B5 5,3 mg ( 88 % RDA)

Vitamin B6 1,7 mg (121 % RDA)

Vitamin B9 165 mcg ( 83 % RDA)

Vitamin B12 0,85 mcg ( 34 % RDA)

Iron 11,5 mg ( 82 % RDA)

**4. CHEMICAL AND FISICAL CARACTERISTICS**

**4.1 CHEMICAL CARACTERISTICS AND COMPOSITION**

- Moisture < 8,0 %

**- Gluten < 20 ppm**

- DNA genetically modify Absent (tolerance of the 0,1% for accidentals contamination)

- Nutritional Value follows the Health Ministery circular n. 7 dated 30/10/2002 and subsequent modification.

- Residual of phitosanitary products within the limited forecast from the Ministery decree dated 27/08/2004 and subsequent modifications.

**4.2 MICROBIOLOGICAL CARACTERISTICS**

- Pathogenic Microorganism Absent

- CMT < 10E3 ufc/g

- Yeast and moulds < 10E2 ufc/g

- Coliforms < 10E2 ufc/g

- Filth test follow the method AOAC 972.32 and relative tolerances (Food and Drugs Administration)

- Micotoxine and heavy metals within the limited forecast from the Reg. CE n. 1881/2006 dated 19/12/2006 and subsequent modifications.

- Extraneous bodies and infestations Absent

**4.3 SENSORIAL CARACTERISTICS**

- Physical Aspect Rectangular bar with drops of chocolate.

- Odour and taste Typical of rice and corn flakes with chocolate.

- Consistence Bars with adeguate aggregation and crunchy

#### 5. PRODUCTIVE PROCESS

The mixture of cereals and solution is compacted, cooled, then cutted and manufactured.

#### 6. SHELF LIFE, LOT AND EXPIRY

The product correctly conserved in a whole package, in a fresh and dry place has a shelf life of 12 months.

The lot of production is identiìfy from the expiry date written on the box in the follows way dd/mm/yy

###### 7. FORMAT AND PACKAGING MATERIAL

The product is packaging in the follows unit of sale:

|  |  |
| --- | --- |
| TYPE OF PACKAGES | **FORMAT** |
| Coupled film + printed carton box | * Bars: 21,5 g each
* Carton with 6 bars
 |