

Code: QP-09-494-24_V1
 Issue date: 24/04/2024
 Version: 1.0

NUTELLA DONUT

Dose/Recipe: SIC CODE 77S52011_001

COMMERCIAL NAME:

different according to the market areas, please refer to the product label.

PRODUCER SITE AND ADDRESS:

EUROPASTRY S.A. : C/ del Segre s/n. Pol. Ind. Can San Joan, 08190 Rubí (Barcelona), Spain.

INGREDIENTS:

WHEAT flour, HAZELNUT spread with cocoa 23,5% (sugar, palm oil, HAZELNUTS 13% , skimmed MILK powder 8,7%, fat reduced cocoa 7,4%, emulsifier lecithins (SOYA and/or sunflower), vanillin), palm oil, sugar, *water* * , sunflower oil, dextrose, baker's yeast, SOYA flour, raising agents (disodium diphosphate, sodium hydrogen carbonate), salt, WHEY powder (MILK), emulsifier (mono and diglycerides of fatty acids), maltodextrins, skimmed MILK powder, colouring (betacarotene), flavourings, antioxidant (ascorbic acid).

* < 5%

ADDITIVES:

emulsifiers (lecithins (SOYA and/or sunflower), mono and diglycerides of fatty acids), raising agents (disodium diphosphate, sodium hydrogen carbonate), colouring (betacarotene), antioxidant (ascorbic acid).

Allergens Cross-Contamination:

Eggs & Products Thereof, Mustard & Products Thereof, Nuts - Almonds, Nuts - Pecan Nuts, Nuts - Pistachio Nuts.

PRODUCT DESTINATION: human consumption.

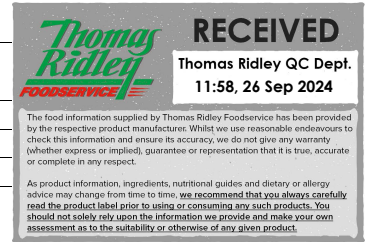
The product must be consumed after baking, according to the instructions on the label.

NUTRITION INFORMATION:

	Unit	Per 100 g (after baked)	Per piece (60g, after baked)	%* Per piece
Energy value	kJ/kcal	1849 / 442	1110 / 265	13
Fat	g	21.3	12.8	18
of which Saturates	g	8.4	5.0	25
Total Carbohydrates	g	53.4	32	12
of which Sugars	g	23.4	14.0	16
Protein	g	8.1	4.9	10
Salt	g	1.247	0.748	13

* Reference intake of an average adult (8400 kJ/ 2000 kcal)

Baked product



	Yes	No	
USE OF GENETICALLY MODIFIED ORGANISM (GMO):		x	Ex Reg. Ce n° 1829/2003

Nr.	Substances:	Contained in product		Ingredients:
		Yes	No	
1	Cereals containing Gluten & product thereof	x		
2	Cereals - wheat	x		WHEAT flour
3	Cereals - rye		x	
4	Cereals - barley		x	
5	Cereals - oats		x	
6	Cereals - spelt		x	
7	Cereals - kamut		x	
8	Crustaceans & product thereof		x	
9	Eggs & product thereof	x		from cross contamination
10	Fish & product thereof		x	
11	Peanuts & product thereof		x	
12	Soya & product thereof	x		SOYA lecithin, SOYA flour
13	Milk & product thereof (including lactose)	x		skimmed MILK powder, WHEY powder (MILK)
14	Nuts & product thereof	x		
15	Nuts - Almonds	x		from cross contamination
16	Nuts - Hazelnuts	x		HAZELNUT
17	Nuts - Walnuts		x	
18	Nuts - Cashews		x	
19	Nuts- Pecan nuts	x		from cross contamination
20	Nuts - Brazil nuts		x	
21	Nuts - Pistachio nuts	x		from cross contamination
22	Nuts - Macadamia/Queensland nuts		x	
23	Celery & products thereof		x	
24	Mustard & products thereof	x		from cross contamination
25	Sesame seeds & products thereof		x	
26	Sulphur dioxide & sulphites > 10 ppm		x	
27	Lupin & products thereof		x	
28	Molluscs & products thereof		x	
29	Oranges		x	
30	Kiwi fruit		x	
31	Peaches		x	
32	Apples		x	
33	Mushrooms		x	
34	Gelatine		x	
35	Mango & products thereof		x	
36	Yams		x	
37	Buckwheat		x	
38	Tomatoes		x	
39	Other tree nuts		x	
40	Other tree nuts - beech nut		x	
41	Other tree nuts - chestnut		x	
42	Other tree nuts - chinquapin		x	
43	Other tree nuts - coconut		x	
44	Other tree nuts - ginko nut		x	
45	Other tree nuts - hickory nut		x	
46	Other tree nuts - lichee nut		x	
47	Other tree nuts - pine nut		x	
48	Other tree nuts - pili nut		x	
49	Other tree nuts - shea nut		x	
50	Other tree nuts - walnut		x	
51	Beef		x	
52	Chicken		x	
53	Pork		x	
54	Bee pollen		x	
55	Royal Jelly		x	
56	Propolis		x	
57	Latex naturally occurring (Hevea Braziliانا spp)		x	

ORGANOLEPTICAL CHARACTERISTIC:

Product Description: frozen bakery product with Nutella® hazelnut spread with cocoa.
Color: light brown cake, brown cream.
Consistency: soft cake, spreadable cream.
Odour: cooked pastry, hazelnut and cocoa.
Taste: cooked pastry, hazelnut and cocoa.

MICROBIOLOGICAL CHARACTERISTICS:

Parameters	Limits (m)	Measure Unit	Methods
Salmonella spp	Non detectable	cfu/375g	ISO 6579-1 l. v.

l. v. = last version

STORAGE CONDITIONS:

Finished product storage conditions: T ≤ -18°C.

Must be stored away from strongly smelling goods.

TRANSPORT CONDITIONS:

DEEP FROZEN PRODUCT : T ≤ -18°C.

PRODUCER/PRODUCT CERTIFICATIONS:
>ISO:

EUROPASTRY S.A. :	ISO 9001:2015	not certified.
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>FSSC :

EUROPASTRY S.A. :	FSSC 22000: 2018	not certified.
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>RSPO:

EUROPASTRY S.A. :	certified.	Issued by BMC.
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ETHICAL CERTIFICATIONS:
>Kosher Certification:

EUROPASTRY S.A. :	in progress.
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>Halal Certification:

EUROPASTRY S.A. :	certified.
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>Vegetarians Society. Products list for Ferrero:

Product name:	
NUTELLA DONUT	not certified.