



CONTROLLED
OPERATOR N. 39803
CONTROL BODY
AUTHORIZED BY
MIPAAF: IT-BIO-004 EU
AGRICULTURE
UE/nonEU



PRODUCT SPECIFICATION

Organic hazelnut pastry product

“BRUT&BON ALLE NOCCIOLE BIO”

Product exclusively obtained from “Nocciola Piemonte PGI” delle Langhe
“TONDA GENTILE TRILOBATA” Piedmont hazelnut variety

- **Product code:** BBL – BBL130 – BBL1
- **Net product weight:** 130g
- **Package features:** food pvc bag – *with application of the corresponding labels*

Product quality – Ingredients

RAW MATERIALS	
CANE SUGAR*	
HAZELNUT* 40%	
EGG WHITE*	

*“Nocciola Piemonte PGI” delle Langhe – roasted, “TONDA GENTILE TRILOBATA” variety

*Organic

Nutritional values – average values per 100g

Energy	1975 kJ / 557 kcal
Fats	34g
- of which saturated fatty acids	3,6g
Carbohydrates	51g
- of which sugars	50g
Protein	9,8g
Salt	0,08g

ALTALANGA AZIENDA AGRICOLA

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Characteristics of the finished product

- The product is free from genetically modified organisms
- GLUTEN-FREE
- DAIRY FREE


General information

- Shelf life 4 months
- Store in a cool and dry place at the recommended temperature of 18-20°C with humidity not exceeding 55%



ALLERGENS



Prodotto dolciario a base di nocciole BRUT&BON ALLE NOCCIOLE BIO	CONTAINS	FREE	CONTAINS	
Organic hazelnut-based pastry product BRUT& BON WITH HAZELNUTS BIO				
Produit de pâtisserie à base de bio noisettes BRUT&BON AVEC NOISETTES BIO				
Bio Haselnuss-Süßware BRUT&BON HASELNUSS BIO				

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