



HDS SpA

conserven alimentari

HDS SpA Via Privata Paolo Baffi s.n.c. 27015 Landriano (PV)	PRODUCT SPECIFICATIONS	Rev. 07 07/12/21 page 1 of 2 Item Code: RO48188
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BRAND: Robo		TAR: 1806.9090
PRODUCT NAME	MOUSSE AL CIOCCOLATO ISTANT PREPARATION FOR CHOCOLATE FLAVOURED MOUSSE Size 1000g	
PRODUCT DESCRIPTION	Powder preparation for chocolate flavoured mousse	
INGREDIENTS	Sugar, cocoa 22/24%, dehydrated glucose syrup, non-hydrogenated vegetable fat, modified starch, food grade gelatin, emulsifying agent: E471, E472a, powder milk proteins, colouring agent: E150d, salt, vanillin.	
ALLERGENS	Contains milk and may contain traces of cereals with gluten, eggs, soya, nuts, sulphites. (Reg EU nr. 1169/2011)	
NUTRITIONAL DECLARATION Average values per 100g of finished product *prepared in accordance with the instructions for use given	ENERGY	846 KJ / 199 kcal
	FAT	8.4 g
	Of which saturates	3.3 g
	CARBOHYDRATES	25 g
	Of which sugars	18 g
	PROTEIN	74.7 g
	SALT	0.10 g
MICROBIOLOGICAL PARAMETERS	Powder product. Stable at room temperature.	
MINIMUM SHELF LIFE AND STORAGE CONDITIONS	48 months from production and packaging date, if kept in its original packaging. Minimum shelf life term indicated with day, month and year on the packaging. Keep in a cool and dry place.	
PACKAGING	Primary: Box with 4 bags in multi-coupled thermo-sealed film (250g each). Secondary: Carton with 4 boxes. Dimensione collo (L x P x A): 31 x 27 x 23 cm. Peso lordo: 4.20 kg	



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P.IVA e C.F. IT 02451480186 - Cap. Soc. € 3.000.000,00 i.v. - N. REA PV 274624

Sede legale: Via Dei Valtorta, 48 - 20127 Milano

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HOW TO USE	Pour the content one packet of instant Preparation for mousse into a bowl; stirring, add in 0.5 lt of cool milk from fridge. Beat at maximum speed for 3-4 minutes utilizing an electric beater. Pour the cream into a small bowl and put them into the fridge. Before serving, garnish with flakes of chocolate.
NOMINAL QUANTITY	1000 g
DRAINED QUANTITY	/
EAN 13	8033011090533
PALLET COMPOSITION	4 boxes per carton, 12 cartons per layer, 6 layers per pallet. 288 boxes per pallet
NOTE: HDS SPA, in line with the IFS Broker V.3 standard, declares that the products marketed come from both GFSI and non-GFSI certified suppliers. All suppliers are regularly subject to qualification status.	

	Issued/Approved	
Signature	L. Marini	



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