




Document Name :	CROISSANT NUTELLA-ITALY	SIC Number :	77S51681_001
Document Number	10001001213	Category/Brand :	FROZEN BAKERY - FROZEN BAKERY - CROISSANT NUTELLA
Production Target date :	06.04.2023	Taste :	NUTELLA
Expiry Date :		Market Unit :	ITALY
Languages :	Italian	Plant :	Italy - Fresystem SPA
Recipe :	IND	Status :	New Release

Field Name	Italian
Part A - Labelling Copy	
Country Logo	
Commercial description (Statement of Identity / Product Name) [M]	Croissant farcito con crema alle nocciole e al cacao NUTELLA, crudo e surgelato.
Ingredient List [M]	Ingredienti: farina di FRUMENTO (24%), margarina vegetale [olio di palma non idrogenato, acqua, olio di girasole non idrogenato, sale, succo di limone concentrato], crema alle NOCCIOLE e al cacao 17% [zucchero, olio di palma, NOCCIOLE 13%***, LATTE scremato in polvere 8,7%***, cacao magro 7,4%***, emulsionanti: lecitine (SOIA); vanillina], lievito madre 14% (acqua, farina di FRUMENTO), acqua, zucchero, lievito di birra, BURRO anidro, glutine di FRUMENTO , UOVA , sale, sciroppo di glucosio, tuorlo d' UOVO , aroma, agente di rivestimento (pectine), colorante (beta-carotene). ***Corrisponde a 2,2% di nocciole, 1,4% di latte scremato in polvere e 1,2% di cacao magro sul prodotto finito.
Allergen Advisory Statement [M]	Può contenere MANDORLE, NOCI, NOCI DI ACAGIU', NOCI DI PECAN, NOCI DEL BRASILE, PISTACCHI, NOCI MACADAMIA, SENAPE e SEMI DI SESAMO .
Net Weight Icon [M]	
Multiple Plant Indication on Label [M]	Ferrero Commerciale Italia S.r.l, P.le P. Ferrero 1 - 12051 Alba (CN) Italia, stabilimento Caivano (NA) 80023 Zona industriale ASI Loc.Pascarola.
Expiry Date [M]	A -18° C, Da consumarsi preferibilmente entro il:
Storage Conditions for Transport Units	Conservare in freezer (- 18° C)

Mandatory Usage Instructions [M]	Istruzioni per la cottura: Preriscaldare il forno ventilato a 170°C Disporre i croissants ancora congelati su una teglia, lasciando uno spazio tra i croissants per la lievitazione durante la cottura. Cuocere per 22-26 minuti a seconda del livello di doratura desiderato. Il prodotto non può essere ricongelato e va consumato entro 1 giorno dalla cottura.
Mandatory Images and Logos [M]	Da consumarsi solo previa cottura Istruzioni per la cottura: 1) In forno Preriscaldare il forno ventilato a 170°C. Disporre i croissants surgelati su una teglia, lasciando un po' di spazio tra i croissants per la lievitazione durante la cottura. Posizionare la teglia sul ripiano intermedio del forno e cuocere per 20-24 minuti a seconda del livello di doratura desiderato. 2) Nella friggitrice ad aria Per una preparazione più veloce, puoi cuocere i tuoi croissants nella friggitrice ad aria per 16-18 minuti a 170°C, senza preriscaldare. Dopo la cottura, lasciare raffreddare i croissants prima di gustarli. Una volta scongelato, il prodotto non può essere nuovamente congelato.
Generic Free Cell Line 1	Da vendere al consumatore finale solo previa cottura.
Part B1 - Marketing Information	
Consumer Service Contact [M]	NUMERO VERDE 800 90 96 90 www.ferrero.it
Part B2 - Marketing Information & IP	
Claims 1	L'inimitabile CUORE CREMOSO di NUTELLA®
Claims 2	IMPASTO SFOGLIATO, preparato con LIEVITO MADRE FRESCO custodito e rinfrescato costantemente.
Flavor (Commercial Definition) [M]	Fragranti croissant con cuore di Nutella®
Marketing Copy	SUBITO in forno senza scolgelare Pronti in soli 20 MINUTI Preparati con LIEVITO MADRE FRESCO
Part D2 - FOP Nutrition Information	
FOP Nutrition Information Grid or Symbol [M]	
FOP Nutrition Information Values (Top of the Icon) [M]	77,3 g
FOP Nutrition Information Values (Inside the Icon) 1 [M]	1517 kJ 364 kcal 18%*
FOP Nutrition Information Values (Below of the Icon) 1 [M]	100 g 1964 kJ / 471 kcal
Part E - Comments	
Comments and Notes (General for the Market) Minimum Font Size	MINIMUM FONT SIZE , unless otherwise specified (height of lowercase letter): Largest surface ≥ 80 cm ² → Not less than 1,2 mm; Largest surface < 80 cm ² → Not less than 0,9 mm (see REFERENCE TABLE CU for specific pack size) // NET WEIGHT :Minimum size determined by the mass or capacity of the contents: 2mm if not exceeding 50g/5cl; 3mm if over 50g/5cl but not over 200g/20cl; 4mm if over 200g/20cl but not over 1kg/1l; 6mm if over 1kg/1l // In case of multipacks for Germany only or when Germany is included in Art Work: 3 mm if single item not exceeding 50g/5cl; 6 mm if single item 50g/5cl and more // “e” LETTER :not less than 3 mm // ALLERGENS INSIDE INGREDIENT LIST shall appear in bold type and upper case letters.

<p>Comments and Notes (General for the Market) General Visibility Requirements</p>	<p>MANDATORY FOOD INFORMATION shall be easily visible, clearly legible and, where appropriate, indelible. It shall not in any way be hidden, obscured, detracted from or interrupted by any other written or pictorial matter or any other intervening material // MINIMUM MANDATORY INFORMATION on pack with largest surface area < 10cm² are name of the food, allergens statement, date marking, net weight // Green Dot / recycling marks: If mandatory is specified in the F8F. If voluntary, to be included by the PFM in the F8S making sure that the use of the relevant logos/icons is permitted by specific contracts.</p>
<p>Comments and Notes (General for the Market) Positioning of Specific Legal Information</p>	<p>COMMERCIAL DESCRIPTION and NET WEIGHT shall appear in the SAME FIELD of VISION // "Best before" date (non perishable foods) and "Use by" date (perishable foods) should be indicated on each individual pre-packed piece and must be followed by storage conditions // The actual date and any storage conditions given as a part of the date marking requirement, may appear separately from the words "best before"/"use by" provided these words are followed by a reference to the place where these info appears (e.g. Best before: see side of pack). Note: see REFERENCE TABLE CU for texts in local language; Note it is up to the PFM to indicate the appropriate reference to the printing area according to the technical drawing. // Number of pieces contained in each individual package, when specified (i.e. contains 10 pieces/bars) must be close to the nutrition table in all languages // When the number of pieces is stated, this shall be the minimum number of pieces as guaranteed by DQG; for number of portions to be stated, this can be either the exact or approximately number of pieces as confirmed by DQG. Note: see REFERENCE TABLE CU for minimum number of pieces guaranteed by brand and pack // If multipacks contain individually packed pieces need to specify net quantity contained in each individual package and the total number of such packages. Eexample: KB T2x5: 5 packs x 43 g e "Contains 10 pieces/bars" close to the nutrition table in all languages. Note: see REFERENCE TABLE CU for specific texts combined with different formats, to be specified in F8S</p>
<p>Comments and Notes (Specific for Nutrition Information)</p>	<p>NUTRITIONAL INFORMATION shall be presented in tabular format; Where space does not permit, the declaration shall appear in linear format (text contatenation provided in the F8F); If largest surface of the pack < 25 cm² the nutrition declaration is not mandatory // Maximum two languages shall be used for nutrition information in linear format // In case of shared artworks, "/" shall be used to separate the indications in the different languages // One * (star) only to be used before the disclaimer "reference intake.." for all languages // When using a tabular format, the unit of measurement may be placed between the name of the nutrient and the value per 100g // When energy value is voluntarily repeated on the FoP, this information must be also provided in the BoP nutrition declaration // The nutrient "Polyols" is only needed in case of sugarfree products, as specified in the F8F.</p>
<p>Comments and Notes (Specific for the FOP)</p>	<p>Nutrition information / RI on FOP Placed on the principal field of vision // Font size not less than 1,2 mm (also in case the largest surface is < 80 cm²) // Flexibility allowed for omission of the word "per" and for alternative or equivalent expressions (e.g. "Each portion contains", "Per portion", "Per Xg/ml", "Per bar/bag/glass") in case the same wording is used within the nutrition table back of pack // Flexibility provided for additional use of term 'energy' on top of kJ/kcal information // * Asterisk as reference to explanatory statement on reference intakes. "reference intake of an average adult (8400 kJ / 2000 kcal)" translated in all languages (see F8F field). This minimum statement is mandatory. Placement in proximity to the icon or to nutrition table on the back of pack (if 'GDAs' are given in table as well). If the acronym is used, a full explanation must be given somewhere on the pack // Exempions for seasonal food items or gift items, including assortments: Food and beverages in packaging or containers the largest printable surface of which has an area of less than 100cm² (15.5 square inches), provided no nutrition claims are made; Foods and beverages of any description in a quantity of less than 5g/5ml</p>
<p>Comments and Notes (Specific for this F8)</p>	<p>For artworks instructions, please, refer to the Annex.</p>

Part D1 (LTR) - Nutrition Information

Nutritional Table Title:		Serving Size:			
Valori nutrizionali		per 100 g (prodotto cotto)	per pezzo (77,3 g prodotto cotto)	%* per pezzo	
Energia	(kJ / kcal)	1964 /471	1517 / 364	18	
Grassi	(g)	28,6	22,1	32	
di cui acidi grassi saturi	(g)	15,5	12,0	60	
Carboidrati	(g)	44,9	34,7	13	
di cui zuccheri	(g)	16,7	12,9	14	
Proteine	(g)	7,8	6,0	12	
Sale	(g)	0,783	0,605	10	
*Assunzioni di riferimento di un adulto medio (8 400 kJ/2 000 kcal)					

Linear Format (Text And Values)

Field Name	Italian
Linear Format (Text And Values) [M]	Valori nutrizionali (100 g): Energia 1964 kJ/ 471 kcal, Grassi 28,6 g, di cui acidi grassi saturi 15,5 g, Carboidrati 44,9 g, di cui zuccheri 16,7 g, Proteine 7,8 g, Sale 0,783 g.