

Specification sheet BISCUIT RECIPE

R15018

Cookie with chocolate chips and hazelnuts



Organoleptic characteristics:

Taste:	Hazelnuts and chocolate
Smell:	Hazelnuts and chocolate
Texture:	Crusty
Banned defects:	Burnt taste and/or smell – soft biscuit

Physico-chemical characteristics:

Weight (one biscuit):	5,6 g	+/-0,5
Length:	x	x
Width:	x	x
Diameter:	3,4 cm	+/-0,3
Thickness:	1	+/-0,03
Color above:	56 - 62	(measures with colorimeter Minolta CR 300)
Color under:	48 - 54	
Humidity:	<4 %	

Nutrition facts per 100g:

Those values were calculated using a bibliographic database.

Energy	2 100				
Fat	23.9	g	+/- 20%		
of which saturates	12.5	g	+/- 20%		
Carbohydrate	62.4	g	+/- 8g		
of which sugars	27.5	g	+/- 20%		
Protein	7.3	g	+/- 2g		
Fibers		g	+/- 2g		
Salt	0.54	g	+/- 0.375g		
Sodium		mg	+/- 40%		

Microbiological characteristics:

Aerobic microorganisms 30° /g:	< 1000
E.Coli /g :	< 10
Coagulase-positive staphylococcus /g:	< 10
Salmonella in 25g:	absence
Sulphite-reducing anaerobes /g:	< 10
Yeasts – Moulds /g :	< 1000

Ingredients:

The information in CAPITAL LETTERS concern allergens.

WHEAT flour, sugar, fresh BUTTER 17%, chocolate chips 15% (sugar, cocoa mass, cocoa butter, emulsier: sunflower lecithin), OAT flour, hazelnut pieces 7%, EGGS, raising agents: sodium hydrogen carbonate - disodium diphosphate, salt, natural HAZELNUT flavouring.

May contain traces of SOY, PEANUT and NUTS.