

COLOMBA CAMOMILLA LIMONE

PESO / Weight / Poids 500g - 1 lb 1 3/5 oz (17.64 oz)

DESCRIZIONE / Description

Dolce a pasta morbida, ottenuto per fermentazione naturale da pasta acida, avente forma irregolare ovale, che ricorda la colomba. La pasta è particolarmente soffice per l'utilizzo di burro, latte e panna freschi, ha una buona alveolatura ed è arricchita di uvetta Sultanina, camomilla, scorze di limone candite e vaniglia Mananara del Madagascar*. La superficie è ricoperta con glassa alle mandorle italiane e granella di zucchero.

Cake made by means of natural fermentation of sourdough, with an irregular oval shape, reminiscent of a dove. The dough is especially soft owing to the use of fresh milk, fresh butter and fresh cream. It is light in texture, enriched with Sultana raisin, chamomile, candied lemon peels and natural Mananara vanilla from Madagascar, covered with italian almonds icing and grains of sugar.*

INGREDIENTI / Ingredients / Ingrédients

Farina di GRANO tenero tipo "0", Zucchero, Glassa alle MANDORLE (12%) [Zucchero, Albume d'UOVO, Olio di girasole, MANDORLE italiane (23%), Farina di riso e GRANO precotte, Aromi naturali], UOVA fresche da allevamento a terra, Burro fresco (LATTE) (10%), Uva sultanina (5%), Emulsionante: mono- e digliceridi degli acidi grassi di origine vegetale, Granella di zucchero (2%), Tuorlo d'UOVO fresco da allevamento a terra, Lievito naturale da pasta acida (GRANO), Miele millefiori Sicilia, Panna fresca (LATTE) (1%), LATTE fresco (1%), Pasta di limone candito (1%) [Scorze di limone (53%), Sciroppo di glucosio-fruttosio, Zucchero, Correttore di acidità: acido citrico], Camomilla (fiori, polline, polvere) (1%), Sale marino integrale di Cervia, Burro di cacao, Vaniglia naturale Mananara del Madagascar* (0,2%), Aromi naturali. *SLOW FOOD PRESIDIUUM

WHEAT flour, Sugar, ALMOND icing (12%) [Sugar, EGG white, Sunflower oil, Italian ALMONDS (23%), Pre-cooked rice and WHEAT flour, Natural flavours], Fresh EGGS raised on the ground, Fresh butter (MILK) (10%), Sultana raisin (5%), Emulsifier: mono and diglycerides of vegetable origin fatty acids, Grains of sugar (2%), Fresh EGG yolk raised on the ground, Natural sourdough yeast (WHEAT), Wildflower honey from Sicily, Fresh cream (MILK) (1%), Fresh MILK (1%), Candied lemon paste (1%) [Lemon peel (53%), Glucose-fructose syrup, Sugar, Acidity regulator: citric acid], Chamomile (flowers, pollen, powder) (1%), Cervia whole marine salt, Cocoa butter, Natural Mananara vanilla from Madagascar (0,2%), Natural flavors. *SLOW FOOD PRESIDIUUM*

ALLERGENI / Allergens / Allergènes

PUÒ CONTENERE: SOIA, TUTTI I TIPI DI FRUTTA A GUSCIO.

CONTAINS: WHEAT, EGGS, MILK, NUTS (ALMONDS). MAY CONTAIN: SOY, ALL TYPES OF NUTS. ALLERGENS FOR USA ONLY - CONTAINS: WHEAT, EGGS, MILK, NUTS (ALMONDS). MAY CONTAIN: SOYBEANS, TREENUTS.

CONSERVABILITÀ-SHELF LIFE / Shelf Life / Limite d'utilisation

Il prodotto mantiene le sue caratteristiche per 6 mesi se conservato nella confezione originale ed in ambiente fresco ed asciutto.

Kept in a cool and dry place the product, closed in its original packaging, has a shelf-life of 6 months from the date of manufacture.

DICHIARAZIONE OGM / GMO statement / Déclaration OGM

Le materie prime utilizzate nei processi produttivi non sono composte o derivate da Organismi Geneticamente Modificati. Questo prodotto non richiede etichettatura OGM in conformità ai Reg. 1829/2003 e 1830/2003 della Comunità Europea

The raw materials used in the manufacturing processes do not contain and are not derived from Genetically Modified Organisms. This product does not require GMO labelling in accordance with European Community Regulations 1829/2003 and 1830/2003.

Nutrition Facts

6 Servings per container

Serving size 1 SLICE (80g)

Amount Per Serving

Calories 310

	% Daily Value*
Total Fat 13g	20%
Saturated Fat 7g	34%
Trans Fat 0g	
Cholesterol 85mg	28%
Sodium 210mg	9%
Total Carbohydrate 42g	15%
Dietary Fibers 1g	4%
Total Sugars 23g	
Includes 20g Added Sugars	39%
Protein 6g	20%
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 0,5mg	2%
Potassium 50mg	2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Nutrition Facts Valeur nutritive

Per 1 slice (80g)
pour 1 tranche (80g)

Calories 310 % Daily Value*

	% valeur quotidienne*
Fat / Lipides 13g	18%
Saturated / saturés 7g	34%
+ Trans / trans 0g	
Carbohydrate / Glucides 42g	
Fibre / Fibres 1g	4%
Sugars / Sucres 23g	23%
Protein / Protéines 6g	
Cholesterol / Cholestérol 85mg	
Sodium 210mg	9%
Potassium 50mg	1%
Calcium 20mg	2%
Iron / Fer 0,5mg	3%

* 5% or less is a little, 15% or more is a lot

* 5% ou moins c'est peu, 15% ou plus c'est beaucoup

DICHIARAZIONE NUTRIZIONALE • NUTRITION DECLARATION • DÉCLARATION NUTRITIONNELLE	Per 100 g	1 SLICE (80g)*	%**
VALORE ENERGETICO • ENERGY • ÉNERGIE	1621kJ/386kcal	1296kJ/309kcal	15%
GRASSI • FAT • MATIÈRES GRASSES	17g	13g	19%
di cui saturi • of which Saturates • dont acides gras saturés	8,4g	6,8g	34%
CARBOIDRATI • CARBOHYDRATE • GLUCIDES	52g	42g	16%
di cui zuccheri • of which Sugars • dont sucres	28g	23g	25%
FIBRE ALIMENTARI • FIBRE • FIBRES ALIMENTAIRES	1,5g	1,2g	
PROTEINE • PROTEIN • PROTÉINES	7,4g	5,9g	12%
SALE • SALT • SEL	0,66g	0,53g	9%

*peso di una porzione • *service size • * poids d'une portion
**% delle assunzioni di riferimento di un adulto medio (8400 kJ/2000 kcal) • **% reference intake of an average adult (8400 kJ/2000 kcal) • **RI = Apport de référence pour un adulte-type (8 400 kJ/2 000 kcal)

NUTRITION INFORMATION (Australia)		
Servings per package: about 6		
Serving size: 1 SLICE (80g)		
	Quantity per Serving	Quantity per 100 g
Energy	1296kJ	1621kJ
Protein	5,9g	7,4g
Fat, total	13g	17g
- saturated	6,8g	8,4g
Carbohydrate	42g	52g
sugars	23g	28g
Sodium	210mg	263,2mg

Rev. 00

Data / Date / Date: 10/12/2020

Il responsabile / Person in charge / Responsable: Dr. Laura Carlesso

DAL 2007 SIAMO CERTIFICATI SECONDO LO STANDARD BRC FOOD
SINCE 2007 WE ARE CERTIFIED ACCORDING TO BRC FOOD STANDARD
DEPUIS 2007, NOUS SOMMES CERTIFIÉS SELON LA NORME BRC FOOD