

R&D FORMULATION Pre-Mechanical Data for Artwork Brief

only required for Flash projects - cross check against PLM

11-06-25

General information		
Product name	Cornetto Semplice da Lievitare	
Brand name	Dolce Vita	
Countries/MSO	Italy	
MRDR:		64997963
Codice Prodotto:		71802
EAN CU:		8721317718021

Contact details		Italy
Company contact information	Unilever, Via Paolo Di Dono, 3/A - 00142 Roma	
Customer service information	Numero Verde 800 800 121	
Plant address	Via Gilberto Petti, 10/2 - 84083 Castel San Giorgio (SA)	

Ingredients and legal denomination	
Master text in English	Translation language (Italian)

Legal product denomination	Prodotto dolciario da forno congelato, da lievitare a da cuocere
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Ingredient declaration (highlight allergens in capital)	Add cross-contaminants at the end (e.g. May contain: ...)	Farina di GRANO, margarina (grasso di palma, acqua, oli vegetali (girasole, soia in proporzioni variabili)), sale, emulsionanti (mono- e digliceridi degli acidi grassi), regolatore di acidità (acido citrico), aromi), acqua, lievito madre (acqua, farina di GRANO, Lievito essiccato), zucchero, lievito, miele, BURRO, UOVA, destrosio, tuorlo d'UOVO pastorizzato, estratto di malto d'ORZO, aromi naturali, sale, olio di semi di girasole. Può contenere SOIA, MANDORLE, NOCCIOLE, PISTACCHIO, SESAMO, SOLFITI, SEDANO, SENAPE.
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Claims and declarations (signed off by UL and 3PM)	
Claims	Master text in English
Claim 1	
Claim 2	
Claim 3	
Claim 4	
Claim 5	
Claim 6	

Symbols / Logos	
Etichetta ambientale: busta HDPE 2 -> Plastica ; Scatola PAP 20 -> Carta	
Segui le indicazioni del tuo comune	

Instruction	
AMBIENTE: Disporre i pezzi sulle teglie a lievitare per 8-10 ore ad una temperatura di circa 22-25°C coprendoli con un foglio di plastica. CAMERA DI LIEVITAZIONE: mettere a 26-28°C e 75% di umidità per 4-6 ore. Rimuovere 30 minuti prima della cottura.	
Istruzioni per l'uso	Cuocere in forno a 170-180°C per 15-18 minuti, in funzione del carico del forno. Per esaltare la fragranza del prodotto, si consiglia di attendere almeno 15 minuti prima di consumare. Guarnire con glassa o
Istruzioni per la sicurezza	
Altre info	

Declarations			
Declarations	Value	UOM	comment/symbols I.e e
Portions/Doses/Uses	100	No.	
Declared weight (per serving)	60	g	
Declared volume (per serving)	0	ml	
Declared weight (total)	6000	g	e
Declared volume (total)	0	ml	
Shelf life	6	month(s)	
Storage instruction	-18	°C	
Alcohol Content (if applicable)	0	%v/v	

On Pack Nutrition Information [As Sold]

Nutrition information - 100g to round values according to rounding rules					
Property	Attribute	UoM	Per 100g as sold	Per 100ml as sold	Per portion as sold
Energy	kJ	kJ	1575	0	945
	kcal	kcal	377		226
Fat	-	g	21	0	13
Fat of which	SAFA	g	11	0	6.6
Carbohydrates	-	g	37	0	22
Carbohydrates of which	Sugars	g	6.7	0	4.0
Protein	-	g	8.7	0	5.2
Salt	-	g	0.82	0	0.49

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8400	11	GDA
Energy	kcal	2000		GDA
Protein	g	50	10	GDA
Carbohydrate	g	260	9	GDA
Carbohydrate of which sugars	g	90	4	GDA
Fat	g	70	18	GDA
Fat of which SAFA	g	20	33	GDA
Salt (as NaCl)	g	6	8	GDA

Reference Intake
* % of Reference Intake of an average adult (8400kJ/2000kcal)

Foods Common Allergens		
Property	Presence Yes/No	Composition (present by design) or cross contamination
Cereals cont. gluten + products thereof:	Yes	By composition
- Wheat (such as spelt and khorasan wheat)	Yes	By composition
- Rye	Yes	By cross contamination
- Barley	Yes	By composition and cross cont.
- Oats	Yes	By cross contamination
- Hybridised strains, e.g. triticale	No	
Gluten	Yes	By cross contamination
Crustaceans and products thereof	No	
Molluscs and products thereof	No	
Egg and products thereof	Yes	By composition
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	Yes	By cross contamination
Milk and products thereof	Yes	By composition
Nuts and products thereof:	Yes	By cross contamination
- Almond (Amygdalus communis L.)	Yes	By cross contamination
- Hazelnut (Corylus avellana)	Yes	By cross contamination
- Walnut (Juglans regia)	No	
- Cashew Nuts (Anacardium occidentale)	No	
- Pecan nut (Carya illinoensis)	No	
- Brazil nut (Bertholletia excelsa)	No	
- Pistachio nut (Pistacia vera)	Yes	By cross contamination
- Queensland nut or Macadamia sp.	No	
Sesame seeds and products thereof	Yes	By cross contamination
Sulphites (as sulphur dioxide)	Yes	By cross contamination
Celery and products thereof	Yes	By cross contamination
Mustard and products thereof	Yes	By cross contamination
Lupin and products thereof	No	0

Dietary - Guaranteed		
Property	Guaranteed Yes/No	Comment
Vegan	0	0
Ovo Lacto Vegetarian	0	0
Lacto Vegetarian	0	0

Genetic modification		
Property	Yes/No	Comment
GM labelling not required	yes	0

Foods Free from		
Property	Free from Yes/No	Comment
Irradiation	0	0
Meat	0	0
Alcohol	0	0