


Productspecification			
Article number:	425		
Product description:	Manner Neapolitaner full-grained 3er UTZ MB, RSPO SG		
Article description:	Crispy full-grained wafers filled with hazelnut creme (82%), with 30% less sugar		
Single weight (*):	7,5	g	Net weight: 75 g
The measurement of one piece (*):	length	width	hight
	49,0 +/- 0,3	16,95 +/- 0,3	16,0 +/- 0,2
Structure:	5 wafer sheets and 4 cream layers		
Figure:	Shaped like a freestone		
Color:	Golden brown, dark brown		
Smelling and tasting:	Sweet, taste of hazelnut		
Ingredients (*):			
full-grained wheat flour	salt		
sugar			
vegetable fats (coconut, palm)	May contain traces of other		
inulin fiber	nuts and milk solids		
hazelnuts (12% in the cream)			
glucose syrup			
low fat cacao powder			
natural flavourings			
emulsifier: soya lecithin;			
raising agent: sodium hydrogencarbonate;			
Storage condition:	Store in a cool and dry place		
Shelf life:	12 months		
Kind of packaging:	Aluminium-foil, thread		
Producer:	Josef Manner & Comp. AG, A-1170 Wien		
<p>Our products are manufactured according to the Austrian Food Law, they are subject to rigorous quality control measures and are tested in line with HACCP guidelines. The data of this product specification are based on the most recent recipe version and can therefore differ from package information. This specification does not give the grounds for a contractual legal relationship.</p> <p>This is a computer printout and has therefore not been signed by hand.</p> <p>(*): The indicated figures are average amounts and may vary due to technical reasons.</p>			
provided:		released:	
name:	Mag. Arneitz	name:	Ing. Elian
date:	2013.11.06	date:	2019.05.14
This data are basing on the AX data from the date:		2019.05.14	

Nutrition labeling				
Product:	Manner Neapolitaner Vollkorn 3er UTZ MB, RSPO SG		Art. Nr.:	425
		1 packet in g	1 piece in g	Serving in g
Consumer Information		100 g contain	75	7,5
				15
Calories:		1.982 kJ	1.487	149
		476 kcal	357	72
Fat:		26 g	19,3	3,9
of wich: saturated fatty acids:		17 g	12,7	2,5
monounsaturated fatty acids:		6,1 g	4,6	0,9
polyunsaturated fatty acids:		1,4 g	1,0	0,2
cholesterol:		0,1 mg	0,1	0,01
trans fatty acids:		0,1 g	0,1	0,01
Carbohydrates:		47 g	35,3	7,1
of wich: sugar:		25 g	18,8	3,8
polysaccharides:		8,7 g	6,5	1,3
Fibre:		17 g	13,1	2,6
Protein:		5,0 g	3,8	0,8
Salt:		0,13 g	0,1	0,02
Sodium:		0,05 g	0,0	0,01
Calcium:		27,9 mg	20,9	4,2
Phosphorus		70,9 mg	53,2	10,6
Magnesium:		33,0 mg	24,7	4,9
Potassium:		229,2 mg	171,9	34,4
Iron:		1,0 mg	0,7	0,1
Vitamin A:		1,0 µg	0,7	0,1
Vitamin E:		3,0 mg	2,2	0,4
Vitamin C:		0,3 mg	0,2	0,04
Vitamin B₁:		0,06 mg	0,05	0,01
Vitamin B₂:		0,03 mg	0,03	0,01
Folic acid:		7,5 µg	5,6	1,1
Niacin:		0,3 mg	0,2	0,04
<p>Diese Nährwertangaben sind berechnete Durchschnittswerte, die auf Literaturdaten basieren. Diese Nährwertabelle wurde per Computer erstellt und ist auch ohne original Unterschrift gültig. These nutrient values are calculated average values, which are based on data from relevant literature. This is a computer printout and has therefore not been signed by hand.</p>			<p>This data are basing on the AX 2019.05.14 data from the date:</p>	



Qualitätsmanagement

Checklist of allergens

Dokument:
 FB AG 07-11-06 Allergene
Version: 01
 Seite 1/1

Supplier	Josef Manner & Comp. AG
Article	Manner Neapolitaner full-grained 3er UTZ MB, RSPO SG
Article number of supplier	425

	Food allergens in accordance with the annex II of the Regulation (EU) No. 1169/2011	Contained in accordance with the recepy		Used in the factory, maybe traces of it in the product		... is contained in ... (Please name the correct name of the allergen and its origin)
		Yes	No	Yes	No	
01	Gluten of grain and grainproducts (wheat, rye, barley, oats, spelt, green rye, camut)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	full-grained wheat flour
02	Shellfish and crustaceans	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
03	Eggs and eggproducts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
04	Fish and fishproducts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
05	Peanuts and peanutsproducts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
06	Soy and soyproducts	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	soya lecithin
07	Milk and milkproducts (inclusive lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	traces
08	Shell fruits and shell fruitprodutcs (e.g. almonds, hazelnuts, walnuts, cashewnuts, pecan nuts, para nuts, pistachios, macadamia nuts, queensland nuts)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	hazelnuts, traces of other nuts
09	Celery and celeryproducts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
10	Mustard and mustardprodutcs	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
11	Seeds of sesame and sesameproducts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
12	Sulfor dioxide and sulphites (in concentrations more as 10 mg/kg or 10 mg/l as SO ₂)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
13	Lupin and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
14	Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Provided on 10th of April 2007
 Mag. Marion Arneitz
 Quality assurance

Reviewed on 10th of April 2007
 Ing. Claudia Elian
 Quality management

Released on 10th of April 2007
 Ing. Claudia Elian
 Quality management

Vienna, 14.05.2019

Place, date

Stamp, signature