



BONTA' ITALIA LIMITED FOOD SPECIFICATION

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PRODUCT LABEL

Product Title:
 Secondary Description:
 Pack & Size:
 Outers Per Pallet:
 Drained Weight:
 Country of Origin:
 Ingredients:

 Instructions for Use:
 Cooking Instructions:
 Storage Instructions:
 Date Marking:
 Allergens:
 May Contain Allergens:
 Modified Atmosphere Pack:

GOMO CHICKEN BOUILLON
STOCK BOUILLON WITH DRYED CHICKEN MEAT
3 X 1Kg PLASTIC JAR
330 Cases (33 per layer)
N/A
The product is manufactured and packaged in Italy
Salt, palm oil, potato starch, yeast extract, sugar, dehydrated chicken meat 4%, chicken fat, natural flavorings, spices, coloring: plain caramel
Dissolve 1 dessert spoon (22g) of product in one liter of boiling water.
Stir and dissolve
Store in a cool, dry place
DDMMYY
No allergen advice needed.
May contain CELERY and MILK
no

NUTRITION INFORMATION

AS SOLD INFORMATION

Constituents
 Energy kJ
 Energy kcal
 Fat
 of which saturates
 Carbohydrates
 of which sugars
 Fibre
 Protein
 Salt

Portion Size g/ml
Per 100g or ml
1528
367
24.7
12.8
29.9
6.7
1.1
5.7
41.8

TECHNICAL DETAILS

Shelf Life:
 Shelf Life on Delivery:
 Shelf Life Once Opened:
 Temperature on Delivery:
 Coding: Inner
 Coding: Outer
 Coding: Explanation

36 MONTHS
END OF TOTAL 36 MONTHS
END OF TOTAL 36 MONTHS
MINIMUM -10 MAXIMUM 50
DDMMYY INNC JET
DDMMYY LABEL OR STAMP
DDMMYY

ORGANOLEPTICAL

Appearance:
 Colour:
 Flavour:
 Odour:
 Texture:
 Is the product packed to a known standard, e.g. Campden Grade?

soft dough
amber
caratteristic of chicken bouillon
caratteristic of chicken bouillon
soft dough
YES

SUITABLE FOR

Vegetarians
 Vegans
 Coeliacs (Gluten Free)
 Kosher (Certified)

N	Halal (Certified)	N
N	Low Salt Diet	N
Y	Nut Allergy Sufferer	Y
N	Lactose Intolerant Diet	N

PHYSICAL STANDARDS

Parameter	Tolerance	Frequency	Method
moisture	≤10%	1/year	RAPPORTI ISTISAN 1996/34 M
water activity	≤0,65	1/year	ISO 21807:2004

CHEMICAL

Parameter	Tolerance	Frequency	Method
N/A	N/A	N/A	N/A

MICROBIOLOGICAL

Organism	Tolerance	Frequency	Method
total count	3,000,000UFC/g	1/year	ISO 4833-1:2013
yeast	300 UFC/g	1/year	ISO 21527-1:2008
moulds	200 UFC/g	1/year	ISO 21527-1:2008
salmonella	absent/25g	1/year	MP 2105 REV 0 2013

PESTICIDE RESIDUES

N/A

PACKAGING

Type	Type	Dimensions	Weight
Primary Packaging (Inner)	PE	diameter 9 cm, height 12 cm	56g
Secondary Packaging (Outer)	cardboard	width 30,6 cm, depth 10,7, height 13,2 cm	180g
Tertiary Packaging (shrinkwrap etc.)	stretch film	m 75x0,5h	900g

PRODUCT CONTAINS INFORMATION

Wheat & Wheat Derivatives	N	Beef Products	N	Poultry	Y
Gluten <20ppm	y	Poultry Products	Y	Rennet	N
Gluten >20ppm	N	Caffeine	N	Sesame	N
Soya/ Soya Products	N	Casien	N	Other Seeds	N
Rye	N	Celery	y	Whey	N
Barley	N	Cocoa	N	Yeast and derivatives	Y
Oats	N	Crustaceans / Shellfish	N	Sulphites	N
Garlic	y	Molluscs	N	Benzoates	N
Meat & Meat Products	Y	Lupin	N	Irradiated Material	N
Pork Products	N	Peanuts	N	Hydrolysed Vegetable Protein	N
Lamb Products	N	Nuts	N	Added Natural Colour	Y
Egg/Egg Products	N	Unrefined Nut Oils	Y	Artificial Preservatives	N
Cows Milk & Milk Products	y	MRM	N	BHA / BHT	N
Cheese	N	Additives	N	Lecithin	N
Lactose	y	Azo Dyes	N	MSG	N
Added Sugar	Y	Artificial Colour	N	Hydrogenated / Trans Fats	N
Added Salt	Y	Maize	N	Alcohol	N
Animal Fat	Y	Mustard	N	Artificial Sweeteners	N
Fish Products	N				

TECHNICAL APPROVALName

Position

Date

