



## General Data

<b>Product name</b>	Focaccina of Durum wheat semolina with rosemary Ø13 cm - 44 pieces / box
<b>Sales denomination</b>	Quick-frozen par-baked focaccia of Durum wheat
<b>Product code</b>	80371
<b>Country of origin</b>	Italy

## Product Description

<b>Shape and size (approx.)</b>	Round, 13cm diameter, h.3cm
<b>Weight per piece</b>	110g
<b>Pieces per box</b>	44
<b>Box net weight</b>	4,84kg
<b>Storage</b>	Keep stored at temperature below 0°F/-18°C
<b>Shelf life</b>	12 months

## Baking instructions

Allow the product to defrost at room temperature for about 15 minutes and bake in pre-heated oven at 350°F/180°C for 8-10 minutes or, alternatively, put the frozen product directly in a pre-heated oven, increasing the cooking time by about 3 minutes.

## Ingredients

Ingredients: Remilled durum **WHEAT** semolina 64,4%, Water, Extra virgin olive oil 4,1%, Salt, Natural yeast, Rosemary 0,7%

May contain traces of: **soy, milk**

## Nutrition Facts (referred to product 'tel quel')

Nutrient	Values per 100g	Unit
Energy kJ	1114	Kilojoules
Energy kcal	264	Kilocalories
Fat	4.8	GRAMS
of which saturates	0.7	GRAMS
Carbohydrate	46	GRAMS
of which sugars	1.9	GRAMS
Fibre	2	GRAMS
Protein	7.6	GRAMS
Salt	2.1	GRAMS

## Allergens

Allergen	Status
Cereals containing gluten	Present
Soya	Possible contamination
Milk	Possible contamination
Crustaceans	Absent
Eggs	Absent
Fish	Absent
Peanuts	Absent
Nuts	Absent
Celery	Absent
Sesame seeds	Absent
Sulphur dioxide (sulphites)	Absent
Lupin	Absent
Molluscs	Absent
Mustard	Absent

**Microbiological Data (at the time of packaging)**

Parameter	Value
ACC (Aerobic colony count)	< 10.000 cfu/g
Yeast	< 1000 cfu/g
Mould	< 1000 cfu/g
Bacillus cereus	< 100 cfu/g
Coliforms at 37°C	< 100 cfu/g
Escherichia coli	< 10 cfu/g
Coagulase-positive staphylococci	< 100 cfu/g
Salmonella spp	Absent /25g
Listeria monocytogenes	Absent /25g

**Physicochemical Data**

Parameter	Value
Water content	30-40%
Ashes	<0,95% / dry matter
Aflatoxin B1	<2,0µg/kg
Aflatoxin B1+B2+G1+G2	<4,0µg/kg
Ochratoxin A	<3,0µg/kg
Deoxynivalenol	<500µg/kg
Zearalenone	<50µg/kg
Lead	<0,1µg/kg
MRL	below the limit values set by European legislation

**Organoleptic properties**

<b>Appearance</b>	Golden yellow crust due to the caramelisation of monosaccharide from the splitting of starch throughout the enzymes in the durum semola. Yellow crumb due to the high level of yellow in the durum semola.
<b>Texture</b>	Crispy crust and soft and high cellular crumb due to the use of natural yeast and strict leavening methods.
<b>Odor</b>	Strong smell due to the presence of aromatic compounds from the flour and from the use of natural yeast.
<b>Taste</b>	Typical, strong, aromatic and intensive due to the use of Durum wheat semolina from strictly selected cereals and due to the use of natural yeast.



## PRODUCT SHEET

Focaccina of Durum wheat semolina with rosemary 110g (Ø13cm)

80371

Rev. 3 del 10/04/2018

### Packaging

Primary packaging	Food-safe HDPE bag; colour BLU; weight: 30g; thickness: 25µm
Secondary packaging	American-style card box; size 40x30x36 cm; weight: 444g
Labelling	Paper label; weight: 1g

### Logistic Data\*

Pallet Type	EPAL 1200x800 mm; weight: 22kg
Pallet protection	Plastic stretch film; weight: 300g
Boxes per layer	8
Layer per pallet	5
Total boxes	40
Pallet height	195 cm
Net weight	194kg
Gross weight	235kg

\* The palletizing can be modified on client's request.

### Legal Requirements

HACCP	In accordance to the Council Regulation EEC n. 852/2004 and subsequent updates
Traceability	In accordance to the Council Regulation EEC n. 178/2008 and subsequent updates
Allergens	In accordance to the Council Regulation EEC n. 1169/2011.
Contaminants	In accordance to the Council Regulation EEC n. 1881/2006.
Pesticides	In accordance to the Council Regulation EEC n. 396/2005 and subsequent updates.
GMO	This product does not contain or consist of GMOs nor is produced from GMOs in accordance to the Council Regulation EEC n. 1829/2003 and 1830/2003.

### Certifications and Authorizations

Sanitary authorizations	N. 13728 (21/07/2015)
Certifications	BRC / IFS

This document nullifies and replaces all previous documents.