



General Data


Product name	Panzerotto of durum wheat semolina with tomato sauce and mozzarella 130g 40 pieces/ box
Sales denomination	Quick-frozen par-baked bakery product of Durum wheat
Product code	01474
GTIN-13 code	8033219012146
Intrastat	1905 90 80
Country of origin	Italy

Product Description

Shape and size (approx.)	Semicircle 16x8 cm
Weight per piece	130g
Pieces per box	40
Box net weight	5,2 kg
Storage	Keep stored at temperature below 0°F/-18°C
Shelf life	12 months

Baking instructions

Thaw for approx. 30 minutes at room temperature and bake in a pre-heated oven at 250°C for about 8 minutes.

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Ingredients

Ingredients: Remilled durum **WHEAT** semolina 45,6%, Water, Mozzarella 25,1% (**MILK**, salt, rennet, acidity regulator: citric acid), Tomato puree 12%, Extra virgin olive oil, Salt, Natural yeast, Sugar, Oregano


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

Nutrition Facts (referred to product 'tel quel')

Nutrient	Values per 100g	Unit
Energy kJ	1054	Kilojoules
Energy kcal	250	Kilocalories
Fat	7.5	GRAMS
of which saturates	4.1	GRAMS
Carbohydrate	34	GRAMS
Sugars	2.1	GRAMS
Fibre	1.4	GRAMS
Protein	11.0	GRAMS
Salt	1.4	GRAMS

Allergens

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

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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
Ocratoxin 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

Appearance	Golden yellow crust due to the caramelisation of monosaccharide from the splitting of starch throughout the enzymes in the durum semola.
Texture	Crispy crust due to the use of natural yeast and strict leavening methods.
Odor	Strong smell due to the presence of aromatic compounds from the flour and from the use of natural yeast.
Taste	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.

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Packaging

Primary packaging	Food-safe HDPE bag; colour BLU; weight: 30g; thickness: 25µm
Secondary packaging	American-style card box; size 40x30x18 cm; weight: 316g
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	10
Total boxes	80
Pallet height	195 cm
Net weight	416kg
Gross weight	467kg

* 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.