



## PRODUCT SHEET

Pinsa romana 30x15 cm

81681

Rev. 1 del 06/07/2021



### General Data

|                    |   |
|--------------------|---|
| Product name       | Pinsa romana 30x15 cm                     |
| Sales denomination | Bakery product partially baked and frozen |
| Product code       | 01681                                     |
| Intrastat          | 1905 90 80                                |
| Country of origin  | Italy                                     |

### Product Description

|                          |  |
|--------------------------|--|
| Shape and size (approx.) | Oval, 30x15 cm                             |
| Weight per piece         | 200g                                       |
| Sales unit               | Box  |
| Pieces per box           | 20   |
| Box net weight           | 4 kg                                       |
| Storage                  | Keep stored at temperature below 0°F/-18°C |
| Shelf-life               | 360 days                                   |

### Baking instructions

From the opening of the product, it is recommended to use it within 4 days if stored at 4 ° C ± 2 ° C. Allow the product to thaw at room temperature. Preheat the oven to 250 ° C. Garnish the product as desired and bake in a preheated oven for about 7 minutes.



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### Ingredients

Ingredients: Type "0" soft **WHEAT** flour with high protein content, rice flour, **SOY** flour, water, salt, yeast, sourdough of dried **WHEAT**, extra virgin olive oil, flavorings, sunflower oil.

### Nutritional facts

| Nutrient      | Values per 100g | Unit         |
|---------------|-----------------|--------------|
| Energy KJ     | 1038            | Kilojoules   |
| Energy Kcal   | 245             | Kilocalories |
| Total fat     | 1.1             | Grams        |
| Saturated fat | 0.2             | Grams        |
| Carbohydrate  | 46              | Grams        |
| Sugar         | 0               | Grams        |
| Fiber         | 1.4             | Grams        |
| Proteins      | 12              | Grams        |
| Salt          | 2               | Grams        |

### Allergens

| Allergen                    | Status  |
|-----------------------------|---------|
| Cereals containing gluten   | Present |
| Crustaceans                 | Absent  |
| Eggs                        | Absent  |
| Fish                        | Absent  |
| Peanuts                     | Absent  |
| Soy                         | Present |
| Milk                        | 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                    | Values         |
|------------------------------|----------------|
| Aerobic colony count         | < 10.000 ufc/g |
| Yeasts                       | < 1000 ufc/g   |
| Moulds                       | < 1000 ufc/g   |
| Bacillus cereus              | < 100 ufc/g    |
| Coliforms a 37°C             | < 100 ufc/g    |
| Escherichia coli             | < 10 ufc/g     |
| Stafilococchi coag. positive | < 100 ufc/g    |
| Salmonella spp               | Absent /25g    |
| Listeria monocytogenes       | Absent /25g    |

### Physicochemical data

| Parameter             | Values   |
|-----------------------|--|
| Umidity               | 30-40%   |
| Ash                   | <0,95% / s.s.                                      |
| Aflatoxin B1          | <2,0µg/kg  |
| Aflatoxin B1+B2+G1+G2 | <4,0µg/kg  |
| Ocratoxin A           | <3,0µg/kg  |
| Deoxinivalenol        | <500µg/kg  |
| Zearalenone           | <50µg/kg   |
| Lead                  | <0,1µg/kg  |
| LMR                   | below the limit values set by European legislation |

### Organoleptic properties

|                    |  |
|--------------------|--|
| <b>Appearance</b>  | Typical of a pinsa romana  |
| <b>Consistence</b> | Pleasant   |
| <b>Odor</b>        | Pleasant   |
| <b>Taste</b>       | Typical, decisive, aromatic and intense for the use of re-milled semolina obtained from rigorously selected grains |



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### Packaging

|                     |  |
|---------------------|--|
| Primary packaging   | Heat-sealed PA-PE bag                          |
| Secondary packaging | American-style carton box size 35 x 35 x 18 cm |
| Labelling           | Paper label                                    |

### Logistic data\*

|                   |                                    |
|-------------------|------------------------------------|
| Pallet type       | EPAL 1200X800mm - weight 22Kg      |
| Pallet protection | Plastic stretch film - weight 300g |
| Boxes per layer   | 6                                  |
| Layer per pallet  | 10                                 |
| Total boxes       | 60                                 |
| Pallet height     | 195 cm                             |
| Net weight        | 275 Kg                             |

\* 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 Authorization | N. 13728 (21/07/2015) |
| Certifications         | BRC / IFS             |

This document nullifies and replaces all previous documents