

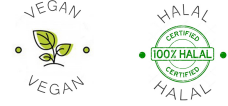
 <div style="display: inline-block; vertical-align: middle; text-align: center;"> <p>Certified</p>  <p>Corporation</p> </div>	<p>TRADITIONAL CORN BREAD 400g</p> <p><i>Maisbrot 400g</i></p> <p>REF. 87495</p>	
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PRODUCT: Prebaked and deep-frozen corn bread 400g

PRE-BAKED PRODUCT WEIGHT: 400g (+/-12g)
 PRODUCT SHELF LIFE: 365 days
 VALIDITY AFTER CONFECTION: 24 hours at room temperature
 TARGET CUSTOMERS: General population, with exception of celiac people

INGREDIENTS: Water, yellow corn flour (24%), **WHEAT** flour, sugar, salt, yeast.
May contain traces of nuts, soybeans, milk, eggs, mustard and sesame seeds.

USE ADVICE:

Place the product on the tray, allow to thaw for 3 hours at room temperature. Bake the product for 10-14 minutes at 200°C. Consume after preparation. Once the defrosting process has started, do not re-freeze. (The times and temperatures are purely indicative, depending on the characteristics of each oven).

LOGISTIC INFORMATION

Packaging details:

UNITS: 20
 PRIMARY PACKAGING: HDPE Bag
 SECONDARY PACKAGING: Cardboard (395mmx295mmx260mm)
 TERTIARY PACKAGING: Stretch film and wooden pallet
 NET WEIGHT (kg): 8,000
 GROSS WEIGHT (kg): 8,345 (+/-0,13kg)
EAN 13: 5604751782410
ITF 14: 15604751782417

PALLET CHARACTERISTICS:

Box p/ Pallet 56
 N° Boxes p/Layer 8
 N° Layers 7
 GROSS WEIGHT PALLET (kg): 490

Batch Coding:




View tag. Ex. 1J1070224

STORAGE AND TRANSPORTATION INSTRUCTIONS

Deep frozen product.
 Store the product at [-18°C to -25°C].
 Transport temperature: -18°C (+/-3°C).

ORGANOLEPTICAL CHARACTERISTICS

Appearance	Bakery Product
Scent	Characteristic
Flavour	Characteristic to corn bread

 	TRADITIONAL CORN BREAD 400g Maisbrot 400g REF. 87495	
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MICROBIOLOGICAL CHARACTERISTICS

Parameter	Limits	Method
Microorganisms at 30°C	<1,0 X 10 ⁴ cfu/g	ISO 4833
Molds	<5,0 X 10 ² cfu/g	NF V 08-059
Yeasts	<5,0 X 10 ² cfu/g	NF V 08-059
<i>E. coli</i>	<1,0 X 10 ¹ cfu/g	ISO 16649
Total coliforms	<1,0 X 10 ² cfu/g	NF V 08-050
<i>Staphylococcus</i> coagulase positive	<1,0 X 10 ² cfu/g	ISO 6888
<i>Salmonella</i> spp	Not detected in 25g	PAM 55
<i>Listeria monocytogenes</i>	<1,0 X 10 ² cfu/g	PAM 17

CONTAMINANTS

Parameter	Limits	Method
Deoxynivalenol	≤ 500 µg/kg	HPLC
Zearalenone	≤ 50 µg/kg	HPLC
Ochratoxin A	≤ 2,0 µg/kg	HPLC
Melamine	≤ 2,5 mg/kg	HPLC/MS
Acrylamide	≤ 50 µg/kg	Liquid Chromatography
Physical Hazards (Metallic)	< 5mm	Metal detector

NUTRITION DECLARATION – AVERAGE VALUES




Parameter	Results per 100g of product	Tolerances g/100g of product	Method
Energy value	950kJ		Calculation
	224kcal		Calculation
Fat	1,6g	0,1-3,1	Method Soxhlet
of which saturated	0,3g	Máx. 1,1	Chromatography Gas
Carbohydrates	45,6g	37,6-53,6	Calculation
of which sugars	10,6g	8,5-12,7	HPLC
Fibre	3,8g	1,8-5,8	Enzyme-gravimetric
Proteins	5,2g	3,2-7,2	Combustion
Salt	0,83g	0,46-1,2	Atomic Absorption

GENETICALLY MODIFIED ORGANISMS

The raw materials used in the manufacture of this product do not contain or come from Genetically Modified Organisms (GMOs) in accordance with Regulations (EC) 1829/2003 and 1830/2003.

LEGAL COMPLIANCE

The product has been formulated and produced in accordance with all applicable legal requirements in current, in Portugal and the European Union.

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COD. 178241
Rev_01

PRE-BAKED DEEP-FROZEN CORN BREAD/
 BREAD DE MILHO PRE-COZIDO ULTRACONGELADO/
 PAN DE ESPECIAL CON HARINA DE MAÍZ (80%) PRE-COZIDO ULTRACONGELADO/
 PAIN DE MAÏS PRÉCUIT SURGÉLÉ

TRADITIONAL CORN BREAD (EXP) 400g

Ingredients: Water, yellow corn flour (24%), WHEAT flour, sugar, salt, yeast.

May contain traces of nuts, soybeans, sesame seeds, milk, eggs and mustard.

Ingredientes: Água, farinha de milho amarelo (24%), farinha de TRIGO, açúcar, sal, levedura. **Pode conter vestígios de frutos de casca rija, soja, sementes de sésamo, leite, ovos e mostarda.**

Ingredientes: Agua, harina de maiz amarillo (24%), harina de TRIGO, azúcar, sal, levadura. **Puede contener trazas de frutos de cáscara, soja, granos de sésamo, leche, huevos y mostaza.**

Ingredients: Eau, farine de maïs jaune (24%), farine de BLÉ, sucre, sel, levure.

Peut contenir des traces de fruits à coque, soja, graines de sésame, lait, oeufs et moutarde.



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Batch/Lote/Lot: fit.lot.companyLot

Quantity/Quantidade/
 Cantidad/Quantité: **20 UNI.**

Net weight/Peso líquido/
 Peso neto/Poids net: **8,000 kg**

Nutrition declaration (average per 100g)/
 Declaração Nutricional (valores médios por 100g)/
 Información nutricional (valores medios por 100g)/
 Déclaration nutritionnelle (moyenne pour 100g)

Energy value/ Energia/ Valor energético/ Valeur énergétique:
 950kJ/ 224kcal; Fat/ Lípidos/ Grasas/ Matières grasses: 1,6g;
 of which saturates/ dos quais saturados/ de las cuales saturadas/
 dont acides gras saturés: 0,3g; Carbohydrate/ Hidratos de carbono/
 Glúcidos: 45,6g; of which sugars/dos quais açúcares/ de los cuales
 azúcares/ dont sucres: 10,6g; Fibre/ Fibra/ Fibra alimentaria/
 Fibras alimentares: 3,8g; Protein/ Proteínas/ Protéines: 5,2g;
 Salt/ Sal/ Sel: 0,83g

Best before:
 Consumir de preferência antes de:
 Consumir preferentemente antes de:
 À consommer de préférence avant le:

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Store at temperatures below -18°C
 Conservar a temperaturas inferiores a -18°C
 À conserver à des températures inférieures à -18°C



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Once thawed, do not refreeze
 Uma vez descongelado, não volte a congelar
 Una vez descongelado, no volver a congelar
 Ne jamais recongeler un produit décongelé

Made by/ Fabricado por/ Fabricado por: Panicongelados – massas congeladas S.A.
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