

Bakery Spa	DR24-PH06 Technical Specifications Finished Product	Rev 00 of 30.10.08	Verified by RGQ: Approved by DT:	Pag 1 di 1
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SCHIACCIATA ROMANA 100g PRE SLICED

COD. 1682PAN (cod LlbG 5001921)

PRODUCT

Sales Denomination	Baked and deepfrozen bakery product, pre sliced.
Nominal unit weight	100 g (tolerance 90 - 140)
Dimensions in mm	Length 160 (tolerance 145-175mm) Width 90 (tolerance 80-100mm) Height with bubbles : tolerance 25-35 mm Height without bubbles : tolerance 20 -25 mm
Ingredients	Soft WHEAT flour, Water, Whole soft WHEAT flour, Extra virgin olive oil, Salt, Malted cereal flour (WHEAT).Yeast,
Allergy Information	May contain MILK, SOYA, MUSTARD

***PACKING /PALLETISATION**

Sales unit	Case of 3,2 kg net ; Dimensions in cm: 40 x 40 x H: 18,6
EAN CODE – box	5412632519211
Packing/Outer	8 packs with 4 pieces (total: 32 pieces per case); lot number and expiration date printed on each package
Labeling	Label on case
Palletisation	60 cases per pallet (6 cases / layer; 10 layers / pallet)
Dimensions of pallet	Europallet 120 x 80 x H tot.: 201 cm
Shelf life/lot number	18 months from production date if maintained at -18 °C. Expiry date expressed as : day/month/year. Lot expressed as: 3 number of the day of the production year + 2 number of the two last number of the year.

STORAGE

Store at -18 °C. Once defrosted do not re-freeze. When stored in the pack at +4 °C can be consumed within 24 hours of defrosting.

BAKING INSTRUCTIONS

Thaw the product, fill and eat it. If you prefer grill before eating.

NUTRITIONAL INFORMATION /100G (100G PRODUCT)

energy	1050 kJ / 248 kcal
fats	1,6 g
of which saturated fatty acids	0,3 g
carbohydrates	48 g
of which sugar	1,7 g
fiber	1,5 g
protein	10 g
salt	2,0 g

MICROBIOLOGICAL CHARACTERISTICS (LIMIT OF ACCEPTABILITY EXPRESSED AS CFU./G)

Total Bacteria	≤ 10.000
Yeasts	≤ 1000
Moulds	≤ 1000
E.Coli	≤ 10
Bacillus cereus	≤ 100
Staphylococcus aureus	≤ 100
Salmonella	Absent in 25g
Listeria M.	Absent in 25g

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