

AB Mauri Italy Spa - Production Site Cologne
Via San Pietro 19 A - 25033 Cologne (BS) - Italia
Tel +39 030 7058 711

Document type

PRODUCT DATA SHEET

Part Number (Code)

700313

Document date

04/02/2024

Commercial name

SCROCCH FROZEN RUSTICA 38X28 12X420 G

INFORMATION

Part Number (Code) : 700313
Commercial name : SCROCCH FROZEN RUSTICA 38X28 12X420 G
Article denomination : SCROCCHIARELLA FROZEN RUSTICA 38X28 12X420 G SCROCCHIARELLA FROZEN RUSTICA 38X28
Use : SEMI-FINISHED PRODUCT PRECOOKED AND FROZEN FOR PROFESSIONAL USE
Product origin : Italy (EU)

COMPOSITION

Ingredients

soft **wheat** flour type "0", water, powdered natural sourdough (Italian "Pasta madre") of soft **wheat** flour type "0", sunflower seeds, **rye** flour type "2", **sesame** seeds, flaxseeds, **oat** flour, **barley** flour, powdered natural sourdough (Italian "Pasta madre") of whole soft **wheat** flour, toasted malted **barley** flour, protected iodized salt Presal®, extra virgin olive oil, yeast, malted soft **wheat** flour.

Allergens

Allergens and their derivates	Present in recipe	present in the same production line	present in the same manufacturing site
cereals with gluten	Yes	Yes	Yes
shellfish	No	No	No
eggs and thereof	No	Yes	Yes
fish	No	No	No
peanuts	No	No	No
soy	No	Yes	Yes
milk and thereof	No	Yes	Yes
shell fruit (almonds, pistachios, hazelnut)	No	No	Yes
celery	No	No	No
mustard	No	No	No
sesame	Yes	Yes	Yes
sulfur dioxide	No	No	No
lupin	No	No	No
mollusks	No	No	No

Absent means lower than detection limits.

Allergens list according to EU reg. N° 1169/2011 Annex II.

Reasonable precautions that could be expected of a reasonable manufacturer have been taken to prevent cross-contamination in the raw materials used and in the manufacturing process. However no guarantee of absolute absence can be given. With specific regard to Mustard, even if not used as an ingredient nor present on production lines/warehouse, cross contamination on the field can not be excluded.

Nutritional values

Average values for 100 g.

	Unit	Value	Note
ENERGY	KJ	1140	
"	KCal	270	
FAT	g	3,4	
- of which saturated fatty acids	g	0,8	
CARBOHYDRATE	g	48,1	
- of which sugars	g	1,2	
FIBRE	g	3,7	
PROTEIN	g	9,8	

Nutritional values

	Unit	Value	Note
SALT	g	1,9	

Average values based on the available literature and/or technical data sheets provided by suppliers.

	Suitable For		Certified		Details
	Yes	No	Yes	No	
Vegetarians (lacto-ovo)	X			X	
Vegans				X	
Organic		X		X	
Halal				X	

Raw materiel origin

From EU/Non EU agriculture.

ANALYSIS

Physical aspect

	Value
Fragrance	Typical

Physical-chemical

Parameter	Value	Unit
pH	6,3	
Water activity	0,918	

Microbiological

Parameter	Value	Unit
Total mesophile bacterial load	<10	cfu/g
Yeasts	<100	cfu/g
Moulds	<100	cfu/g

Contaminants and pesticides

The product complies with the Italian and European law (Regulations (EC) 396/2005,(EC) 52/2016, (EU) 2023/915 and subsequqnt updates) related to the maximum contents authorized for pesticides, mycotoxins, heavy metals, dioxins, radioactivity and other contaminants.

Physical contamination

The product has passed through neodymium magnets.

G.M.O.

According to EU regulation 1829/2003 and 1830/2003 this product does not contain genetically modified ingredients and in addition no genetically modified ingredients are used at this site. All reasonable precautions are taken to ensure that materials that may be genetically modified are sourced from non-genetically modified sources. This is warranted by supplier declaration or audited supply trail.

Ionizing radiation

The product has not been subjected to ionizing radiation or contains raw materials that have been submitted.

Glassatura

Forzen product not glazed

PACKAGING AND STORAGE

Packaging

Primary :	Food grade PE bag
Secondary :	Carton box

The packagings used are suitable for food purpose and comply with the Italian law and European law, with particular reference to Reg. CE 1935/04.

Net weight : 5,04 KG

For professional use only, not to be sold to consumer

Batch number and expiry date

Lot composition: alphanumeric code

Expiry date composition : DD/MM/YYYY

Storage

The product should be stored at -18°C.

D.M.D. 13 months from production date if stored sealed in the original package.

DO NOT REFREEZE

Transport

Means of transport must comply with the same provisions required for the storage.

DECLARATIONS

Certifications

AB Mauri Italy - Cologne site is certified ISO 45001:2018

AB Mauri Italy - Cologne site is certified ISO 14001:2015

AB Mauri Italy - Cologne site is certified FSSC 22000

Regulations fulfillment

The Company complies with the Italian and European law (when applicable) regarding to:

- Food products' hygienic conditions (with particular reference to D.L. 206/05 e D.L. 193/07).
- Health and safety protection in the workplace (with particular reference to D.L. 81/08)
- Environmental conservation (with particular reference to D.L. 152/06).
- Protection of Privacy (with particular reference to D.L. 196/03 and Reg EU 679/16).

Safety information

The product is not dangerous and does not contain substances hazardous to the health or the environment, nor substances that, even if not classified as dangerous, are limited by the European Community in terms of exposure of the workers and require a safety data sheet.

Confidentiality

All information contained in this specification is confidential. It is AB Mauri Italy's proprietary information.

It is intended solely for use by the individual or organisation to which it is provided.

Specification information is subject to copyright and must not be used, disseminated, copied or disclosed to third parties without the written consent of AB Mauri Italy.

Final declaration

The information provided in this specification is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification.

The given recommendations do not include the responsibility for the use of the product, as we have no control over the production of your finished product. Because of the numerous factors affecting results, all of our products are sold with the understanding that customers make their own tests to determine suitability of our products.

Statements contained herein should not be construed as representations, guarantees or warranties, expressed or implied, of any kind.

This document, of 3 total pages, has been approved by AB Mauri Italy S.P.A. quality department.