

DATA SHEET - PINSA ROMANA 30x15 cm

PRODUCT CLASSIFICATION	Pinsa Romana
SIZE - WEIGHT	Oval, 30x15 cm - 200 g
INTERNAL CODE	278
EAN CODE	8032947242788
INGREDIENTS	Soft wheat flour type "0" with a high protein content, rice flour, soy flour, water, salt, yeast, sourdough of dried wheat, preservative: potassium sorbate, extra virgin olive oil, aromas
ALLERGENS	Gluten, Soy. May contain traces of mustard.



MICROBIOLOGICAL PARAMETERS (guideline values)

TOTAL MESOPHILIC BACTERIA	Max 10.000 CFU/g
TOTAL ENTEROBACTERIA	Max 10 CFU/g
COAGULASE-POSITIVE STAPHYLOCOCCI	Max 10 CFU/g
SALMONELLA SPP	Absent in 25 g
BACILLUS CEREUS	Max 100 CFU/g
CLOSTRIDIUM PERFRINGENS	Max 10 CFU/g
MOULDS	Max 100 CFU/g

PHYSICAL AND CHEMICAL PROPERTIES (DPR 187/2001)

MOISTURE	Max 36%
Aw (Water Activity)	Max 0,90
ACIDITY (ml NaOH 0,1 N/100g)	Max 4

CONTAMINANTS

PESTICIDES	In compliance with the limits imposed by Reg. EC No 149/2008 and as amended
AFLATOXINS B1+B2+G1+G2	Max 4 µg/Kg (Reg. EC No 1881/2006)
AFLATOXIN B1	Max 2 µg/Kg (Reg. EC No 1881/2006)
OCHRATOXIN A	Max 3 µg/Kg (Reg. EC No 1881/2006)
ZEARALENONE	Max 50 µg/Kg (Reg. EC No 1881/2006)
DEOXYNIVALENOL	Max 500 µg/Kg (Reg. EC No 1881/2006)
HEAVY METALS (Cadmium and Lead)	Cadmium: Max 0,18 µg/Kg (Reg. EC No 1881/2006 and as amended) Lead: Max 0,2 µg/Kg (Reg. EC No 1881/2006)
FOREIGN OBJECTS (metallic, non metallic objects, insects parts)	Absent in 50 g
GMOs	Absent (Reg. EC No 1829/2003 and 1830/2003)
ALLERGENS	The product contains gluten and soy and may contain traces of mustard (D.Lgs.178/2006, Reg. EU No 1169/2011); not suitable for people with coeliac disease or intolerant to gluten, soy and mustard
INTENDED USE	The product can be used by everyone, including children and the elderly, excluding people allergic or intolerant to the above mentioned allergens.
RAW MATERIALS USED	Soft wheat flour type "0" with a high protein content, rice flour, soy flour, sourdough of dried wheat: Italy Salt: Mediterranean area Extra-virgin olive oil: EU Yeast: EU Soy lecithin: non-EU

NUTRITION FACTS (average values for 100 g of product)

ENERGY	1038 KJ/245 Kcal
FAT	1,1 g
OF WHICH SATURATED	0,2 g
CARBOHYDRATES	46 g
OF WHICH SUGARS	0 g
FIBER	1,4 g
PROTEIN (Nx6,25)	12 g
SALT	2 g

ORGANOLEPTIC PROPERTIES

APPEARANCE	Typical of a bakery product
TASTE	Pleasant
SMELL	Pleasant
COOKING RESISTANCE	Good
STICKINESS	Within limits

STORAGE, PACKAGING, SHELF LIFE, TRANSPORTATION, USAGE

STORAGE	Chilled product: +4°C ± 2°C Frozen product: -20°C ± 2°C
PACKAGING	Chilled product: Modified Atmosphere Packaging (MAP) Frozen product: Heat-sealed
SHELF LIFE	Chilled product: 60 days Frozen product: 12 months
TRANSPORTATION	Cabin vehicles in compliance with the hygiene standards (Reg. EC No 852/2004). Equipped with suitable refrigeration system to keep the products refrigerated at the right temperatures (chilled product: +4°C, Frozen product: -20°C)
USAGE	Pre-cooked product, add topping and cook in pre-heated oven: <ul style="list-style-type: none"> • PROFESSIONAL OVEN: 220°C for about 7 minutes. • DOMESTIC OVEN: 220 °C for about 7 minutes Once opened, keep refrigerated at +4°C ± 2°C and consume within 4 days.

SALES UNIT (plastic bag)

PACKAGING TYPE	Film PET-PE-EVOH / PA - EVOH - PE
INFORMATION ON THE PACKAGING	Commercial name, ingredients, information about allergens, producer, production lot, expiration date, storage instructions, usage instructions, average nutrition values for 100 g of product
WEIGHT (2 pieces)	Net weight: 400 g Gross weight: 429 g Tare: 29 g
PACKAGING SIZE	36 x 36 cm; 40x40 cm

SECONDARY PACKAGING (cardboard box)

PACKAGING TYPE	Cardboard
PACKAGING SIZE	Height: 18 cm Width: 35 cm Depth: 35 cm
GROSS WEIGHT	4844 g
CONTENT	10 sales units 20 pieces

PALLETIZATION

PALLET TYPE	Epal
PALLET SIZE	Height: 200 cm Width: 80 cm Depth: 120 cm
PALLET COMPOSITION	Number of boxes: 60 Pieces per layer: 6 Number of layers: 10