

## TECHNICAL SHEET: RUSTICINI MIGNON

### Product Description

Frozen bakery product. savory, consisting of puff pastry filled with besciamella.

### Ingredients

Puff pastry: WHEAT flour\*; margarine [vegetable oils and fats (80%) (partially hydrogenated fats (palm), fats (palm), oils (SOY\* and sunflower and rapeseed and maize in variable proportion)), water, salt (0.6%), emulsifiers (e471, e322 lecithin of SOIA\*), acidity corrector (e330), preservative (e202), flavorings, colorants (e160b, e100)]; water; salt; Glucose-fructose syrup (corn), water; pastry improver (natural yeast of WHEAT flour\* type "0" powder, enzymes); low mineral water.

Filling: water; food compound [water, vegetable oils, MILK\* proteins (casein), melting salts e331, salt, acidity corrector e330, preservative: potassium sorbate]; WHEAT flour\* type "00"; margarine [vegetable oils and fats (80%) (fats (palm), partially hydrogenated fats (palm and coconut in variable proportion), oils (SOY\* and sunflower and rapeseed and maize in variable proportion), partially hydrogenated oils (SOY\* and sunflower and rapeseed and maize in variable proportion)), water, salt (0.6%), emulsifiers (e471, e322 lecithin of SOY\*), acidity regulator (e330), preservative (e202), flavorings (containing MILK\*), coloring (beta-carotene)]; milk powder [MILK\* lean in powder, refined vegetable fats (coconut), MILK\* proteins, powdered cream (MILK\*)]; modified starch; salt; White pepper.  
(\* )ALLERGEN IN ACCORDANCE WITH REG. EC 1169/2011

### Unit Size

30g

Box Net weight: 4000 gr

Code: N\_RU008MI

EAN code: 8.029.876.000.770

### Packing

Carton box containing polyethylene bag for foods in which they are placed the individual pieces.

Box size: 385mm x 255mm x 116mm

Boxes per layer : 9

Boxes per Pallet: 108

### Storage

Temperature not lower than -18 ° C

To be consumed after cooking

Once thawed, the product should not be refrozen.

### Shelf-life

18 months from date of manufacturing if stored at -18° C.

### Mode of Transport

In containers with temperature not lower than -18 ° C.

### Cooking:

Preheating oven at 180° C, placing the product on baking trays and cooking for 15/17 minutes.



## Allergens (Directive UE 1169/11)

Allergen	Presence	Contamination
Cereals containing gluten (wheat, rye barley, oats, spelled, kamut or their hybridised strains) and products thereof.	Yes	
Shellfishes and shellfish products	No	
Eggs and egg-based	No	Yes
Fish and fish products	No	Yes
Peanuts and peanut products	No	Yes
Soy and soy products	Yes	
Milk and milk-based products (including lactose)	yes	
Nuts: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and derived products	No	Yes
Celery and celery-based products	No	No
Mustard and mustard-based products	CC as per the Ministry of Health Circular of 10.12.2021	
Sesame seeds and based products sesame seeds	No	yes
Sulphur dioxide and sulphites at concentrations above 10 mg / kg	No	yes
Lupine and lupine based products	No	No
Mollusks and products with Molluscs	No	No

## Nutrition Declaration

NUTRITION FACTS	100 g	Portion 30 g
Energy	1357 KJ	407 KJ
	326 Kcal	98 Kcal
Fats	23 g	7,0 g
Of which saturates	6,9 g	2,1 g
Carbohydrate	23 g	7 g
Of which sugar	0,60 g	0,18 g
Fibers	0,94 g	0,28 g
Protein	5,4 g	1,6 g
Salt	1,1 g	0,33 g



## Microbiological Characteristics

<i>Parameters</i>	<i>Value</i>	<i>regulatory/literature reference</i>
Coliform counts at 37°C	$3 \times 10^2 \leq x \leq 3 \times 10^3$ ufc/g	Guidelines for risk analysis in the field of food microbiology
E.Coli β-glucuronidase posit. Counts	<100 ufc/g	Guidelines for risk analysis in the field of food microbiology
Coag.+ Staphylococci count	$10^2 \leq x < 10^4$	Guidelines for risk analysis in the field of food microbiology
Salmonella spp	Absent in 25g	EC Reg. 2073/05
Yeasts	$10^3 \leq x \leq 10^4$	Guidelines for risk analysis in the field of food microbiology
Molds	$10^3 \leq x \leq 10^4$	Guidelines for risk analysis in the field of food microbiology

## OGM Status:

In accordance with EC Regulations n. 1829/2003 and n. 1830/2003, the product does not contain genetically modified raw materials and/or microorganisms.