

## TECHNICAL SHEET: RUSTICO LECCESE WITH CHEESE & PEPPER 150g

### Product Description

Raw frozen bakery product. savory, consisting of puff pastry filled with cheese and pepper topped with breadcrumbs.

### Ingredients

Puff pastry (67%): WHEAT flour\*; margarine [vegetable oils and fats (80%) (palm, SOY\*, sunflower, rapeseed, coconut)), water, salt (0.6%), emulsifiers (E471, E322 SOY lecithin\*), acidity regulator (E330), preservative (E202), flavourings, colorings (beta-carotene)]; waterfall; refined lard; pastry improver (natural yeast from WHEAT flour\* type "0" in powder, enzymes); glucose-fructose syrup (corn); salt.

Filling (33%): water; Pecorino Romano DOP (sheep's MILK\*, RENNET\*); soft WHEAT\* flour type "00"; mozzarella (cow's MILK\*); margarine [vegetable oils and fats (80%) (fats (palm, coconut), oils (sunflower), salt (0.6%), emulsifiers (E471, E322 sunflower lecithin), acidity regulator (E330), preservative (E202), flavourings, coloring (beta-carotene)]; milk powder [skimmed MILK\* powder, coconut oil, MILK\* proteins, glucose syrup]; modified starch; salt; black pepper.

BREADCRUMBS\*.

(\*)ALLERGEN IN ACCORDANCE WITH REG. EC 1169/2011

### Unit Size

n. 30 pieces of 150g  
Box Net weight: 4500 gr  
Code: N\_RU150FO  
EAN code: 8.029.876.003.474

### Packing

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

Box size: 385mm x 254mm x 169mm  
Boxes per layer : 9  
Boxes per Pallet: 72

### 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 200° C, Place the product on the trays and let it defrost for 30 minutes and cooking for 16/17 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	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

## Declaration Nutrition

NUTRITION FACTS	100 g	Portion 150 g
Energy	1403 KJ	2105 KJ
	337 Kcal	506 Kcal
Fats	24 g	36 g
	Of which saturates	9,0 g
Carbohydrate	22 g	34 g
	Of which sugar	0,62 g
Fibers	1,0 g	1,4 g
Protein	7,7 g	11,0g
Salt	1,32 g	2,0 g

## Microbiological Characteristics

Parameters	Value	regulatory/literature reference
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.