

TECHNICAL SHEET: RUSTICO LECCESE EXTRA MOZZARELLA 190g

Product Description

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

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; mozzarella [COW'S MILK*, salt, rennet]; WHEAT* flour type "00"; margarine [vegetable oils and fats (80%) (fats (palm, coconut), oils (sunflower), salt (0.6%), emulsifiers (E471, E322 sunflower lecithin), acidity regulator (E330), preservative (E202), flavorings, coloring (beta-carotene)]; milk powder [MILK* skim powder, coconut oil]; modified starch; salt; ground white pepper; tomato pulp (70% tomatoes, 30% tomato juice, acidity: citric acid); thickener (pregelatinised corn starch, powdered glucose syrup).

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

Unit Size

n. 30 pieces of 190g
Box Net weight: 5700 gr
Code: N_RU180MO
EAN code: 8.029.876.002.354

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 90-120 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

Nutrition Declaration

NUTRITION FACTS	100 g	Portion 190 g
Energy	1396 KJ	2652 KJ
	336 Kcal	638 Kcal
Fats	24 g	45 g
Of which saturates	8,0 g	15 g
Carbohydrate	24 g	45 g
Of which sugar	0,90 g	1,7 g
Fibers	1,1 g	2,0 g
Protein	5,8 g	11 g
Salt	1,1 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.