

		Product data sheet Code: EF017			
		La Madio Salentina srl Via Monti del Sala, 14 -Z.I. Miggiano (LE) Tel. +39 (0)833 761977, Fax: +39 (0)833 769056 Pec:lamadiasalentina@pec.it Mail:info@lamadiasalentina.com Manufactoring plant: Miggiano (LE)			
GENERAL INFORMATION					
PRODUCT NAME		Calzone baked with tomato and mozzarella 130g			
DESCRIPTION		Frozen bakery product			
PRODUCT CODE		EF017			
PRODUCT EAN CODE		8052204837830			
INTENDED USE		for retail			
PRODUCT MEASURES:		SINGLE PIECE MEASURES:			
Single carton weight (kg)		about	3,90	Length (cm)	16 ± 0,5
Single piece weight (g)			130	Width (cm)	8 ± 0,5
Number of pieces (n.)			30	Thickness (cm)	4 ± 0,5
SHELF LIFE (from the date of manufacture):					
12 months					
INGREDIENTS					
DOUGH		66,70		FILLING	33,30
soft WHEAT flour type 0		31,62		tomato sauce	15,47
water		20,87		mozzarella cheese	14,73
durum WHEAT re-milled semolina flour		10,54		mixed EGG	1,77
sunflower oil		2,11		olive oil	0,84
salt		1,26		origan	0,25
natural yest		0,30		sugar	0,19
				cornstarch	0,04
				black pepper	0,02
ORIGIN OF INGREDIENTS:					
Italy					
ALLERGENS PRESENT AND FROM CROSS-CONTAMINATION					
Contain:		GLUTEN, MILK, EGG			
May contain traces of:		SOYA, SESAME, NUTS			
ALLERGEN DECLARATION (REG CE 1169/11)					
In our work cycle we use allergenic substances provided for in Annex II of the REG. CE 1169/11					
All allergens are always highlighted on the label.					
DECLARATION O.G.M. (REG. CE 1829/03 E 1830/03)					
Raw materials containing genetically modified organisms:		Absent			
PESTICIDE RESIDUES AND HEAVY METALS					
The product complies with the provisions of Regulation 466/01 / EC, Regulation 1881/06 / EC and Directive 149/08 / EC and 839/08 / EC regarding the maximum content of nitrates, heavy metals and pesticide residues contained in products intended for human consumption.					
FLOW CHART					
dough	25 minutes				
leavening 1	240 minutes	T=33°C	UR=85-90%		
dividing	2 seconds				
leavening 2	12 hours	T=20°C	UR=70%		
forming	2 seconds				
filling	2 seconds				
cooking	2 minutes	T=440°C	T=360°C		
PACKAGING METHOD:					
the product is blast chilled for 30 min at -40 ° C; then packaged, after passing under the metal detector, in virgin polyethylene bags closed in turn in cartons					
STORAGE METHOD:					
the product is stored in the cold room at -20 ° C, transported in a refrigerated truck at -18 ° C					
METHOD OF USE:					
Remove the product from the package, let it thaw for 30 minutes and bake in a ventilated oven preheated to 200 °C for 8 minutes. Store at -18 °C.					
Once cooked, do not refreeze and consume within 24h.					
CHEMICAL INFORMATION		LIMITS		ANALYSIS METHOD	
Multiresidual analysis		Reg. 466/01/CE e smei		UNI EN 15662:2018	
Heavy metals (Cu, Pb, Cd, Zn)		Reg. 1881/06/CE e smei		UNI EN 15763:2010 UNI EN 13805:2014	
Acrylamide		Reg. (UE) 2017/2158 e smei		LC-HRAMS	
MICROBIOLOGICAL INFORMATION		LIMITS		ANALYSIS METHOD	
Total microbial load		<10 ufc/g		UNI ISO 4832:2006	
Escherichia coli		<10 ufc/g		UNI ISO 16649-2:2010	
Staphylococcus (coag. +)		<10 ufc/g		UNI EN ISO 6888-1:2018	
Muffe e lieviti		<10 ufc/g		NF V08-059:2002	
Salmonella Spp.		absent on 25g		UNI ISO 6579:1-2017	
Listeria monocytogenes		absent on 25g		UNI ISO 11290:1-2017	

NUTRITIONAL INFORMATION (average values over 100 g)				Data scheda tecnica: 01/12/2023 Revisione: 2		
Energy value	214,16	kcal	896,06			kJ
Fat	6,59	g				
of which saturated	2,17	g				
Carbohydrates	32,32	g				
of which sugars	2,42	g				
Proteins	8,30	g				
Dietary fibers	1,75	g				
salt	1,45	g				
reference to the average daily basic consumption of 8400 Kj / 2000Kcal						
LOGISTIC INFORMATION						
PRIMARY PACKAGING: virgin polyethylene bags			SECONDARY PACKAGING: double wave cardboard			
Length (mm):		400	Length (mm):		390	
Width / thickness (mm):		150	Width / thickness (mm):		290	
Height (mm):		150	Height (mm):		190	
Packaging weight (g):		7	Packaging weight (g):		412	
n * bags per package *		1				
Nr. of pieces for bag		30				
PALLET INFORMATION (EUROPALLET)			PALLET INFORMATION (USAPALLET)			
MEASURES (cm)	80 x 120		MEASURES (cm)	100 x 120		
CARTONS PER LAYER (n.)	8		CARTONS PER LAYER (n.)	10		
LAYERS PER PALLET (n.)	9		LAYERS PER PALLET (n.)	7		
CARTONS FOR BALLS (n.)	72		CARTONS FOR BALLS (n.)	70		
TOTAL PALLET HEIGHT (cm)	186		TOTAL PALLET HEIGHT (cm)	148		
NET WEIGHT PALLET (Kg)	8,42		NET WEIGHT PALLET (Kg)	8,19		
GROSS PALLET WEIGHT (Kg)	68,21		GROSS PALLET WEIGHT (Kg)	66,73		
Product image (for illustration purposes)						
						
01/12/2023	Calzone baked with tomato and mozzarella 130g		DRAWN UP by LA MADIA SALENTINA srl		APPROVED by LA MADIA SALENTINA srl Dir. Musio Andrea	