





SPECIFICATIONS COD. P64 – SALVIA IN CROSTA DI FARINA DI GRANO SURGELATA (SAGE IN A WHEAT FLOUR BATTER DEEPFROZEN)

Ingredients: Wheat flour, sage 18%, dehydrated potato, skimmed milk powder, salt, sunflower oil, yeast.

Product features: Units of maximum 2 pieces. The product has irregular dimensions.

Production cycle: After selecting and washing the sage leaves, they are subjected to the battering process (a light, crunchy and golden crust of wheat flour, slowly leavened, prepared and processed by hand that wraps our vegetables), pre-frying. Afterwards deep-frozen in IQF and packed.

Cooking Instructions: Dip the frozen product in oil at 170 ° C and cook for about 2 minutes. Cook the product to be deep-frozen. The product must be cooked before eating.

Storing: In a deep freezer frozen at -18°C. Maximum time of preservation: 24 months. Do not refreeze once thawed

Packaging: In a cardboard box of oz 141,08 (4 kg) containing polythene bags for food of oz 35,27 (1 kg). In 1 kg there are about 190/195 pieces.

Unito of sale				Packaging					Pallet			Code Ean			
Type	widht (mm)	depht (mm)	height (mm)	Type	widht (mm)	depht (mm)	height (mm)	Type	widht (mm)	depht (mm)	height (mm)	Туре	widht (mm)	Code Ean Pack	Code Ean Carton
POL YET HYL ENE	300	80	340	1030	TON TON	4	385	257	174	4,4	108	9	12	80329421 31919	80329421 31902







Organoleptic features:

Smell	Taste	Colour		
Typical	Typical	Yellow - Green		

OGM: OGM free.

Product **not** treated with **ionizing radiation.**

Chemical / microbiological characteristics:

Coagulase positive staphylococci (limit <500ufc / g)

Count of microorganisms at 30 ° C (limit < 100.000ufc / g)

Escherichia coli beta-glucuronidase positive (limit <100 cfu / g)

Bacillus cereus (limit <100 cfu / g)

Listeria spp (absent in 25g)

Salmonella spp (absent in 25g)

Pesticides (reference limits EC Regulation No. 396/2005)

Mycotoxins (reference limit EC Reg. N ° 1881/2006)

Metals (reference limits EC Regulation n ° 1881/2006)

Acrylamide (limits REGULATION (EU) 2017 2158)

IPA (reference limit EC Reg. N ° 1881/2006)







VALORE ALLA TERRA

Nutritional table, average values for 100g of product:

Parameters	Results	U.M.		
Energy	226,6 / 950,1	Kcal/KJ		
Fat	9,07	g/100 g		
Of which mono- unsaturates	7,81	g/100 g		
Of which polyunsaturates	2,679	g/100 g		
Of which saturates	3,444	g/100 g		
Total protein	1,531	g/100 g		
Carbohydrate	33,2	g/100 g		
Of which sugars	1,74	g/100 g		
Fiber	6,29	g/100 g		
Salt	0,55	g/100 g		
Calcium	144,2	mg/100 g		
Iron	4,11	mg/100 g		
Potassium	477,9	mg/100 g		
Vitamin A	42,60	μg/100 g		
Vitamin C	1,29	mg/100 g		

Allergens:

Foods Allergens	Absence	Presence
Cereals containing gluten and their derivates		X
Crustaceans and products thereof	X	
Eggs and products thereof	X	
Fish and products thereof	X	
Peanuts and products thereof	X	
Soia bean and products thereof	X	
Milk and products thereof (including lactose)		X
Nuts and products thereof	X	
Celery and products thereof	X	
Mustard and products thereof	X	
Sesame seeds and products thereof	X	
Sulphur dioxide and sulphites	X	
Lupin and products thereof	X	
Molluscs and products thereof	X	

Produced in a laboratory that also uses the ingredient: **CRUSTACEANS**. It may contain traces of **MUSTARD**.

Notes: For what isn't explicitly provided, make reference to current legislation in topic.