





SPECIFICATIONS COD. P73 – POMODORELLE POMODORINO E ORIGANO IN CROSTA DI FARINA DI GRANO DEEP-FROZEN

Ingredients: Tomato 64%, wheat **flour**, dehydrated potato, skimmed **milk** powder, salt, sunflower seed oil, origan 0,3%, yeast, garlic.

Product features: Units of maximum 3 pieces. The product has irregular dimensions.

Production cycle: After having selected the tomatoes, washed and cut into wedges, then subjected to a batter process, batter made by hand and naturally leavened, and a pre-frying process. Afterwards deep-frozen in IQF and packed.

Cooking Instructions: The product has to be consumed after cooking. Cook frozen.

Fryer	Air Fryer	Convection oven
Oil at 170°C for	170°C for about 10	170°C for about 12 minutes.
about 2 minutes	minutes	For optimal crunchiness open the oven door
		twice during baking.

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 115/120 pieces.

	Uı	nito of sa	ale		Packaging				Pallet			Code Ean			
Туре	widht (mm)	depht (mm)	height (mm)	Туре	widht (mm)	depht (mm)	height (mm)	Туре	widht (mm)	depht (mm)	height (mm)	Туре	widht (mm)	depht (mm)	height (mm)
POL YET HYL	300	80	340	1030	CAR TON	4	385	257	174	4,4	108	9	12	80329421 31896	80329421 31889
ENE															

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Organoleptic features :

Smell	Taste	Colour
Typical	Typical	Red - Golden

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)

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VALORE ALLA TERRA

Nutritional table, average values for 100g of product:

Parameters	Results	U.M.
Energy	180 / 758	Kcal/KJ
Fat	4,89	g/100 g
Of which mono- unsaturates	1,85	g/100 g
Of which polyunsaturates	2,18	g/100 g
Of which saturates	0,71	g/100 g
Total protein	1,97	g/100 g
Carbohydrate	30,6	g/100 g
Of which sugars	3,84	g/100 g
Fiber	2,96	g/100 g
Salt	0,84	g/100 g
Calcium	28,3	mg/100 g
Iron	3,48	mg/100 g
Potassium	360	mg/100 g
Vitamin A	88,1	μg/100 g
Vitamin C	13,8	mg/100 g

Allergens:

Foods Allergens	Absence	Presence
Cereals containing gluten and their derivates		Х
Crustaceans and products thereof	X	
Eggs and products thereof	X	
Fish and products thereof	Х	
Peanuts and products thereof	Х	
Soia bean and products thereof	Х	
Milk and products thereof (including lactose)		Х
Nuts and products thereof	X	
Celery and products thereof	Х	
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.

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