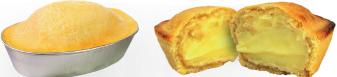


FROZEN BAKED PASTRY PRODUCT WITH CUSTARD FILLING 43%



What is Pasticciotto?

Pasticciotto is a typical Lecce pastry, consisting of shortcrust dough and a creamy heart. The Tiziano Pasticciotto comes in different flavours: from chocolate cream, to the ricotta, rum and pear, chocolate cream, and cherry cream. The Tiziano pastry shop has followed the original recipe of the Salento Pasticciotto for over 50 years in the town of Calimera, Lecce. Today, it has found a way to make this taste of tradition known throughout Italy.



Fiber

Sadium

0,7 g

0,14 g

INGREDIENTS	NUTRITIONAL VALUES		
Wheat flour "type 00" 26%, sugar, water, lard, eggs, whole milk	Energy KJ	1355 Кј	
powder, butter, cornstarch, rice starch, leavening agents: am-	Energy kcal	323 kcal	
monium bicarbonate, salt, vanillin, lemon flavor. May contain	Fats	14,1 g	
nuts (peanuts, hazelnuts, almonds, pistachios), soy, and	of wich satured	5,5 g	
sesame.	Carbohydrates	43,9 g	
	Sugars	22,1 g	
ALLERGENS	Proteins	4,8 g	

Type 00 flour, eggs, milk, butter.

PREPARATION

The preparation of the products, starting from the raw materials, takes place in the laboratory and involves mixing for shortcrust pastry through dosing and blending of raw materials. Cream preparation. Rapid chilling. Packaging and storage.

INSTRUCTIONS FOR USE

Remove the product directly from the freezer and bake in a preheated static or convection oven, or with an air fryer, **without using parchment paper**, at 220°C for 12/15 minutes.

Note: The final product may show cracks due to the freezing process: these are aesthetic in nature and do not compromise the quality of the product. If you want the product to appear free of any imperfections, you can apply light pressure with your finger on its surface a few minutes after removing it from the freezer.

LABELLING	BIOLOGICAL CHARACTERISTICS
Each package includes product specifications: batch number and expiration date.	Escherichia coli < 10 CFU/g. Coagulase-positive Staphylococci <10 CFU/g. Absence of Salmonella spp. Absence of Listeria monocytogenes.

ARTICLEC	ARTICLE CODE EAN CODE			STORAGE SHELLIFE		SHEL LIFE after cooking					
013		80571577101	17	-18º C		-18° C 18 months		store at 4°C for a max of 48 h or at room temperature (max 20°C) for 24 h			
PRODUC	TWGT	WGTBOX	WGT	MASTER	We	T PALLET	PALLET	LAYERS	CARTONS	FORLAYER	
130	g	2,050 kg	12,6	600 kg	605 kg		80x120 cm	8	6		
	QUANT	TTY PACKAGI	NG SIZI	MATER	IALS		QUANTITY	PACKA	GING SIZE	MATERIALS	
FIRST PACK	15 pz	z 18X18X12	,5 cm	•alumin mold •food-g polyeth		SECOND PACK	6 box	39X39)	X19,7 cm	cardboard	