

FROZEN BAKED PASTRY PRODUCT WITH 43% FILLING OF CUSTARD AND CHOCOLATE CREAM



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.



INGREDIENTS

Soft wheat flour "type 00" 26%, sugar, water, lard, **eggs**, whole **milk** powder, **butter**, cornstarch, rice starch, cocoa powder 2%, raising agents: ammonium bicarbonate, salt, vanillin. May contain nuts (peanuts, hazelnuts, almonds, pistachios), soy, and sesame.

ALLERGENS

Type 00 flour, eggs, milk, butter.

NUTRITIONAL VALUES

(per 100 g of product)

| | |
|-------------------|----------|
| Energy KJ | 1413 KJ |
| Energy kcal | 337 kcal |
| Fats | 15,1 g |
| of wich saturated | 5,9 g |
| Carbohydrates | 44,9 g |
| Sugars | 22 g |
| Proteins | 5 g |
| Fiber | 0,9 g |
| Sadium | 0,15 g |

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

Each package includes product specifications: batch number and expiration date.

BIOLOGICAL CHARACTERISTICS

Escherichia coli < 10 CFU/g. Coagulase-positive Staphylococci <10 CFU/g. Absence of Salmonella spp. Absence of Listeria monocytogenes.

| ARTICLE CODE | EAN CODE | STORAGE | SHEL LIFE | SHEL LIFE after cooking |
|--------------|---------------|---------|-----------|---|
| 015 | 8057157710148 | -18° C | 18 months | store at 4°C for a max of 48 h or at room temperature (max 20°C) for 24 h |

| PRODUCT WGT | WGT BOX | WGT MASTER | WGT PALLET | PALLET | LAYERS | CARTONS FOR LAYER |
|-------------|----------|------------|------------|-----------|--------|-------------------|
| 130 g | 2,050 kg | 12,600 kg | 605 kg | 80x120 cm | 8 | 6 |

| | QUANTITY | PACKAGING SIZE | MATERIALS | | QUANTITY | PACKAGING SIZE | MATERIALS |
|-------------------|----------|----------------|--|--------------------|----------|----------------|-----------|
| FIRST PACK | 15 pz | 18X18X12,5 cm | •aluminum mold •food-grade polyethylene bag •cardboard | SECOND PACK | 6 box | 39X39X19,7 cm | cardboard |