

TECHNICAL SHEET: PIZZETTINE MIGNON

Product Description

Frozen bakery product. savory, consisting of puff pastry filled with tomato and mozzarella.

Ingredients

Puff pastry: WHEAT flour *; margarine [vegetable oils and fats (80%) (partially hydrogenated fats (palm), fats (palm), oils (SOY * and sunflower and rapeseed and maize in variable proportion)), water, salt (0.6%), emulsifiers (e471, e322 lecithin of SOIA*), acidity corrector (e330), preservative (e202), flavorings, colorants (e160b, e100)]; water; salt; Glucose-fructose syrup (corn), water; pastry improver (natural yeast of WHEAT flour* type "0" powder, enzymes); low mineral water.

Filling: tomato pulp (70% tomatoes, 30% tomato juice, acidity regulator: citric acid); sunflower oil; salt; thickener (pregelatinised corn starch, powdered glucose syrup); ground white pepper; Origan; food preparation [vegetable fats (palm), MILK* proteins (casein), MILK* curd from EEC (pasteurized MILK*, lactic ferments, rennet), butter, melting salts E331, salt, acidity regulator E330, preservative: potassium sorbate].

(*)ALLERGEN IN ACCORDANCE WITH REG. EC 1169/2011

Unit Size

20g

Box Net weight: 3000 gr

Code: N_PI008MI

EAN code: 8.029.876.000.558

Packing

Carton box containing polyethylene bag for foods in which they are placed the individual pieces.

Box size: 257mm x 191mm x 180mm

Boxes per layer : 9

Boxes per Pallet: 108

Storage

Temperature not lower than -18 ° C

To be consumed after cooking

Once thawed, the product should not be refrozen.

Shelf-life

18 months from date of manufacturing if stored at -18° C.

Mode of Transport

In containers with temperature not lower than -18 ° C.

Cooking:

Preheating oven at 180° C, placing the product on baking trays and cooking for 15/17 minutes.

Allergens (Directive UE 1169/11)

Allergen	Presence	Contamination
Cereals containing gluten (wheat, rye barley, oats, spelled, kamut or their hybridised strains) and products thereof.	Yes	
Shellfishes and shellfish products	No	No
Eggs and egg-based	No	yes
Fish and fish products	No	Yes
Peanuts and peanut products	No	No
Soy and soy products	Yes	
Milk and milk-based products (including lactose)	yes	
Nuts: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and derived products	No	yes
Celery and celery-based products	No	No
Mustard and mustard-based products	CC as per the Ministry of Health Circular of 10.12.2021	
Sesame seeds and based products sesame seeds	No	yes
Sulphur dioxide and sulphites at concentrations above 10 mg / kg	No	yes
Lupine and lupine based products	No	No
Mollusks and products with Molluscs	No	No

Nutrition Declaration

NUTRITION FACTS	100 g	Portion 20 g
Energy	1028 KJ	407 KJ
	248 Kcal	50 Kcal
Fats	18 g	3.6 g
Of which saturates	5,5 g	1.1 g
Carbohydrate	17 g	3.3 g
Of which sugar	2.7 g	0.55 g
Fibers	0,74 g	0,15 g
Protein	3.8 g	0.75 g
Salt	0,83 g	0, 17 g

Microbiological Characteristics

<i>Parameters</i>	<i>Value</i>	<i>regulatory/literature reference</i>
Coliform counts at 37°C	$3 \times 10^2 \leq x \leq 3 \times 10^3$ ufc/g	Guidelines for risk analysis in the field of food microbiology
E.Coli β -glucuronidase posit. Counts	<100 ufc/g	Guidelines for risk analysis in the field of food microbiology
Coag.+ Staphylococci count	$10^2 \leq x < 10^4$	Guidelines for risk analysis in the field of food microbiology
Salmonella spp	Absent in 25g	EC Reg. 2073/05
Yeasts	$10^3 \leq x \leq 10^4$	Guidelines for risk analysis in the field of food microbiology
Molds	$10^3 \leq x \leq 10^4$	Guidelines for risk analysis in the field of food microbiology

OGM Status:

In accordance with EC Regulations n. 1829/2003 and n. 1830/2003, the product does not contain genetically modified raw materials and/or microorganisms.