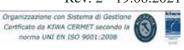




Sede di produzione: Zona Industriale - Tronco C - 73040 Collepasso (LE) - Italy



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

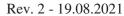
18 months from date of manufacturing if stored at -18° C.

Mode of Transport

In containers with temperature not lower than -18 $^{\circ}$ C.

Cooking:

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





Sede di produzione: Zona Industriale – Tronco C - 73040 Collepasso (LE) - Italy

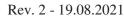


Allergens (Directive UE 1169/11)

Allergen	Presence	Contamination
Cereals containing gluten (wheat, rye	Yes	
barley, oats, spelled, kamut or their		
hybridised strains) and products thereof.		
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	yes	
(including lactose)		
Nuts: almonds, hazelnuts, walnuts,	No	yes
cashews, pecans, Brazil nuts, pistachios,		
macadamia nuts and derived products		
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	No	yes
sesame seeds		
Sulphur dioxide and sulphites at	No	yes
concentrations above 10 mg / kg		
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
Carbohydrat	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





Sede di produzione: Zona Industriale – Tronco C - 73040 Collepasso (LE) - Italy

Microbiological Characteristics

Parameters	Value	regulatory/literature reference
Coliform counts at 37°C	$3x10^2 \le x \le 3x10^{3 \text{ ufc/g}}$	Guidelines for risk analysis in the field of food microbiology
E.Coli ß-glucuronidase posit. Counts	<100 ufc/g	Guidelines for risk analysis in the field of food microbiology
Coag.+ Staphylococci count	$10^2 \le x < 10^4$	Guidelines for risk analysis in the field of food microbiology
Salmonella spp	Absent in 25g	EC Reg. 2073/05
Yeasts	$10^3 \le x \le 10^4$	Guidelines for risk analysis in the field of food microbiology
Molds	$10^3 \le x \le 10^4$	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.