



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



#### TECHNICAL SHEET: RUSTICINI MIGNON

#### **Product Description**

Frozen bakery product. savory, consisting of puff pastry filled with besciamella.

## **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: water; food compound [water, vegetable oils, MILK\* proteins (casein), melting salts e331, salt, acidity corrector e330, preservative: potassium sorbate]; WHEAT flour\* type "00"; margarine [vegetable oils and fats (80%) (fats (palm), partially hydrogenated fats (palm and coconut in variable proportion), oils (SOY\* and sunflower and rapeseed and maize in variable proportion), partially hydrogenated oils (SOY\* and sunflower and rapeseed and maize in variable proportion)), water, salt (0.6%),

and maize in variable proportion)), water, salt (0.6%), emulsifiers (e471, e322 lecithin of SOY\*), acidity regulator (e330), preservative (e202), flavorings (containing MILK\*), coloring (beta-carotene)]; milk powder [MILK\* lean in powder, refined vegetable fats (coconut), MILK\* proteins, powdered cream (MILK\*)]; modified starch; salt; White pepper.

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

### **Unit Size**

30g

Box Net weight: 4000 gr Code: N\_RU008MI

EAN code: 8.029.876.000.770

### **Packing**

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

Box size: 385mm x 255mm x 116mm

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

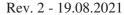
18 months from date of manufacturing if stored at -18° C.

#### **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.





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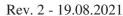


# Allergens (Directive UE 1169/11)

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	
Eggs and egg-based	No	Yes
Fish and fish products	No	Yes
Peanuts and peanut products	No	Yes
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 30 g
Energy	1357 KJ	407 KJ
	326 Kcal	98 Kcal
Fats	23 g	7,0 g
Of which saturates	6,9 g	2,1 g
Carbohydrat e	23 g	7 g
Of which sugar	0,60 g	0,18 g
Fibers	0,94 g	0,28 g
Protein	5,4 g	1,6 g
Salt	1,1 g	0,33 g





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# **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 β-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.