

		TECHNICAL SPECIFICATION Rev. 3 - 10.07.2020	
			

Trade Name	Selling Name	Code EAN	PRODUCT CODE
FOCACCIA MEDITERRANEA 130g	Frozen baked product	8 013157 100341	021

Producer	Scarlinpizza S.r.l.
Legal address of company	S.P. 360 per Casarano - 73056 Taurisano (Lecce) – Italy
Production address of company	S.P. 360 per Casarano - 73059 Ugento (Lecce) – Italy IT S6M9G CE

Category - Product Class	Frozen Product (ready to be consumed after defrosting it)
Description of the product	Baked Product, not stuffed, entirely handmade, by using traditional method and frozen after cooking.

Shelf life	18 months (TMC)
Storage Temperature	Store the product at a temperature not exceeding -18°C.
Transport Temperature	≤ -18°C
Method of preparation	Defrost the product for 30 minutes and warm up in the oven at 200°C for 7 minutes.
Warnings	Once defrosted it, store at + 4°C and use within 48 hours.

Ingredients	Soft WHEAT* 00 flour, durum WHEAT* flour, water, potatoes flakes (potatoes, emulsifier: E471), MILK* , sunflower oil, salt, brewer's yeast, malted WHEAT* flour. It may contain EGGS* , FISH* , SOY* , CASHEW NUTS* , CELERY* , MUSTARD* . (*) Substance that can cause allergies or intolerances in accordance with the EU Reg. 1169/2011
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Nutritional declaration			Microbiological characteristics		Chemical-physical characteristics		Main production process phases
AVERAGE VALUE % PER 100g			Microorganism	CFU/g	Parameter	Reference legislation	The product is cooked in the oven for 2-3 minutes at 400/450 ° C The finished product is subjected to rapid chilling at T < -20 ° C in 30/40 ' The frozen product is subjected to a metal detector control
ENERGY	KJ	1210	Total aerobic mesophilic plate count	<10.000	Lead, cadmium and mercury	Reg. EC 1881/2006	
	Kcal	286	Enterobacteriaceae	<100	Mycotoxins	Reg. EC 1881/2006	
FATS		3.7	Yeasts and moulds	<10	Pesticides	Reg. EC 396/2005	
Of which SATURATED FATTY ACID		0.4	Escherichia coli	<10	Acrylamide	Reg. UE 2017/2158	
CARBOHYDRATE S		52.8	Coagulase- positive Staphylococci	<100			
Of which SUGAR		0.5	Bacillus cereus presumed	<10			
FIBRE		2.5	Listeria monocytogenes	<100			
PROTEIN		9.2	Salmonella spp.	Absent in 25 g			
SALT		2.5	Sulphite reducing Clostridia	<10			

Sensorial characteristics	Appearance / shape: round shaped. Smell: typical of the individual components Consistency / structure: soft dough, not dry, not rubbery.
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Food safety specifications	The product complies with the food safety and process hygiene criteria established by EC Reg. 1441/2007 and 2073/2005. The product complies with the provisions of current legislation Reg. CE 1881/2006, Reg. EC 396/2005 and subsequent amendments. The company also complies with the provisions of Reg. 178/2002 on food traceability and the EU Regulation 1169/2011 on labelling. The product does not contain GMOs, it is not produced from GMOs and does not contain ingredients produced from GMOs as defined by the EC Regulations 1829/2003 and 1830/2003. The company, in order to comply with the provisions of its corporate self-control plan, makes use of the Studio Summit Srl Analysis Laboratory, regularly included in the Official List of the laboratories of the Campania Region with DGRC 346/07, Accredia N. 1013.
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Weights	<ul style="list-style-type: none"> Net weight of each product: 130 g Net weight carton: 3900 g e Carton gross weight: 4400 g Weight ingredient source – Dough: 150 g Dimensions: ø 13cm ± 1cm
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Packaging	The primary and secondary packaging used complies with the mandatory national and European regulations and the company is willing to send evidence of purpose certifications issued by suppliers <ul style="list-style-type: none"> n. 30 pieces of 130 g each x carton n. 6 cartons per row n. 11 rows per pallet n. 66 cartons per pallet Carton size : 53cmx26,5cmx17cm Pallet height: 202cm
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Production process	The production has traditional character and consists of the following stages: dough preparation,
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	portioning, leavening, moulding, cooking and freezing.
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