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|  | <br> | <b>TECHNICAL SPECIFICATION</b><br>Rev. 3 - 10.07.2020 |  |
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| Trade Name                        | Selling Name         | Code EAN        | PRODUCT CODE |
|-----------------------------------|----------------------|-----------------|--------------|
| <b>FOCACCIA MEDITERRANEA 130g</b> | Frozen baked product | 8 013157 100341 | 021          |

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| Producer                      | Scarlino pizza 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 |

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| 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. |

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| 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.                         |

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| Ingredients | Soft <b>WHEAT*</b> 00 flour, durum <b>WHEAT*</b> flour, water, potatoes flakes (potatoes, emulsifier: E471), <b>MILK*</b> , sunflower oil, salt, brewer's yeast, malted <b>WHEAT*</b> flour.<br>It may contain <b>EGGS*</b> , <b>FISH*</b> , <b>SOY*</b> , <b>CASHEW NUTS*</b> , <b>CELERY*</b> , <b>MUSTARD*</b> .<br><b>(*) Substance that can cause allergies or intolerances in accordance with the EU Reg. 1169/2011</b> |
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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 | <b>The product is cooked in the oven for 2-3 minutes at 400/450 ° C</b><br><b>The finished product is subjected to rapid chilling at T &lt;-20 ° C in 30/40 '</b><br><b>The frozen product is subjected to a metal detector control</b> |
| 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     |   |
| CARBOHYDRATES                 |      | 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            |                                   |                       |   |

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| Sensorial characteristics | Appearance / shape: round shaped.<br>Smell: typical of the individual components<br>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"> <li>Net weight of each product: 130 g</li> <li>Net weight carton: 3900 g</li> <li>Carton gross weight: 4400 g</li> <li>Weight ingredient source – Dough: 150 g</li> <li>Dimensions: ø 13cm ± 1cm</li> </ul> |
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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"> <li>n. 30 pieces of 130 g each x carton</li> <li>n. 6 cartons per row</li> <li>n. 11 rows per pallet</li> <li>n. 66 cartons per pallet</li> <li>Carton size : 53cmx26,5cmx17cm</li> <li>Pallet height: 202cm</li> </ul> |
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| Production process | The production has traditional character and consists of the following stages: dough preparation, |
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| Issued by<br>HACCP GROUP | Approved by<br>Scarlino pizza – Direction: Mr. Scarlino Nicola | Print date |
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|  | <br> | <p><b>TECHNICAL<br/>SPECIFICATION</b><br/>Rev. 3 - 10.07.2020</p> |  |
|   | portioning, leavening, moulding, cooking and freezing.  |   |   |

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| Issued by   | Approved by                                  | Print date |
| HACCP GROUP | Scarlipizza – Direction: Mr. Scarlino Nicola |            |