dal 1991 firmiamo la natura

114 VEGETABLES TRIS

IN CLASSIC BATTER



Product definitio n:		mixing zucchini sticl and delicate batterwo		and artichokes slices, e.
Ingredients:	Vegetables in varying proportions 57% (Zucchini, Cauliflowers, Artichokes), Butter (Water, Wheat Flour 00 type, Re-milled durum wheat semolina, Cornstarch, Salt, Potato flakes, Brewer's yeast), Sunflower Oil.			
Allergens:	The product conta The product may Mustard		Milk and milk-base	ed products, Soy and
Intended use:	End consumer. Not suitable for individuals with allergies to the above ingredients.			
Productive process:	Vegetables washi Freezing, Packain		Boiling, Flouring, Ba	tter, Pre-frying, Deer
Shelf life:	24 months at -18°C.I hours.	DO NOT REFREEZE the	product once thawed	and consume within 24
Storage:	°C	SYMBOL ON REFRIGERATOR	TO BE CONSUMED PREFERABLY	
	−18°C	**** 0 ****	BY THE DUE DATE	
	-12°C	**	WITHIN 1 MONTH	
	- 6°C	*	WITHIN 1 WEEK	
	1	ICE COMPARTMENT	WITHIN 3 DAYS	

*FROZEN PRODUCT

Preparation:

IN FRYER: Fry slowly in plenty of hot oil at 175° C for about 3 minutes.

IN THE OVEN: Place the product on a baking sheet lined with baking paper and bake in a preheated oven at 220° C for about 10 minutes (turning the product halfway through baking is recommended).

IN AIR FRYER: Place the product while still frozen and bake at 200° C for

about 6 minutes.

Allergen	Presence in the Product		f presence	Possibility of cross contamination
3		Component		
Cereali an cereal-based products containing gluten (such as wheat, rye, barley, oats, spelled, kamut or their hybridised strains)	YES	GLUTEN	WHEAT FLOUR	
Shellfish and shellfish-based products	NO			YES
Eggs and eggs-based products	NO			NO
Fish and fish-based products	NO			NO
Peanuts and peanuts-based products	NO			NO
Soy and soy-based products	NO			YES
Milk and milk-based products (including lactose)	NO			YES
Nuts such as Almonds (Amigdalus Communis L.), Halzenut (Corylus avellana), Common Walnuts (Juglans regia), Acagiù walnuts (Anacardium occidentale), Peca walnuts (Carya Illinoie- sis), Brasile walnuts (Bertholletia excelsea), Pistachios (Pistacia vera), Queensland walnuts (Macadamia ternifolia) and derivatives.	NO			NO
Celery and celery-based products	NO			NO
Mustard and mustard-based products	NO			YES
Sulfur dioxide and sulphites in concentration above 10 mg/kg or 10 mg/l expressed as SO ₂	NO			NO
Lupine and lupine-based products	NO			NO
Mollusc and mollusc-based products	NO			NO

N.B: In compiling the table, the specifications of all constituent ingredients were considered.

	Quality Features	
Organoleptic:	COLOR: Light Yellow / Green - SMELL: Typical - FLAVOR: Typical	
Commodities:	Category (on the frozen product): Tolerance Pieces/Kg 90/100 approx Burnt pieces/Kg 2	
Microbiological:	Limits on the finisched product laid down in the following format: CMT (ufc/g) inf. a 300.000 Totali Coliformi (ufc/g) inf. a 1.000 E. Coli (ufc/g) inf. a 10 Listeria monocytogenes (ufc/25g) Absent Salmonella (ufc/25g) Absent	
Chemical:	Respect limits Reg. CE 1881:2006 e smi. Respect limits Reg. CE 396:2005 e smi. Rispect Reg. CE 1829:2003–1830:2003:The Company does not use ingredients derived from GMOs. Product not subject to ionizing radiation.	

NUTRITIONAL VALUES FOR 100g OF EDIBLE PART			
ENERGY KJ / KCAL	831,3 / 198,5	SUGARS	2,4g
TOTAL FAT	7,9g	FIBER	4,8g
SAT. FAT	1,3g	PROTEIN	6,8g
TOTAL CARB.	22,4g	SALT	2,2g

Packaging type:	Bag
Material:	PE
Net Content:	1000g (approx.)
Pallet cartons:	90
Weight for pallet:	450
EAN code 1000 g:	8054529670161

Unit pack:	5 x 1000g
Cartons for layer:	9
Layer for pallet:	10