





SPECIFICATIONS COD. P68 – "FRITTELLINE DI PEPERONI E CACIO" DEEP-FROZEN

Ingredients: Peppers 50%, **wheat** flour, dehydrated potato, salted sheep's **ricotta** 7% (sheep whey, salt), processed **cheese** in powdered form 1% (**cheese** powder, whey powder), skimmed **milk** powder, sunflower oil, origan, yeast, salt, garlic.

Product features: Units of maximum 2 pieces. The product has irregular dimensions.

Production cycle: After having selected the vegetables, they are scalded in boiling water, then subjected to a battering process (a light, crunchy and golden crust of wheat flour, slowly leavened, prepared and processed by hand that wraps our vegetables), and a pre-frying process. Afterwards deep-frozen in IQF and packed.

Cooking Instructions: The product has to be consumed after cooking. Cook frozen.

Fryer	Air Fryer	Convection oven	Convectional oven
Oil at 170°C for	160°C for about	160°C for about 8 minutes.	200°C for about 7
about 2 minutes	7 minutes	For optimal crunchiness open the	minutes.
		oven door once during baking	

Storing: In a deep freezer frozen at -18°C. Maximum time of preservation: 24 months. Do not refreeze once thawed.

Packaging: In a cardboard box of oz 141,08 (4 kg) containing polythene bags for food of oz 35,27 (1 kg). In 1 kg there are about 155/160 pieces.

Unito of sale			Packaging				Pallet			Code Ean					
Туре	widht (mm)	depht (mm)	height (mm)	Type	widht (mm)	depht (mm)	height (mm)	Type	widht (mm)	depht (mm)	height (mm)	Туре	widht (mm)	depht (mm)	height (mm)
POL	300	80	340	1030	CAR	4	385	257	174	4,4	108	9	12	80329421 32077	80329421 32060
YET					TON									32077	32000
HYL															
ENE															







Organoleptic features:

Smell	Taste	Colour
Typical	Typical	Red

OGM: OGM free.

Product **not** treated with **ionizing radiation**.

Chemical / microbiological characteristics:

Coagulase positive staphylococci (limit <500ufc / g)

Count of microorganisms at 30 ° C (limit <100.000ufc / g)

Escherichia coli beta-glucuronidase positive (limit <100 cfu / g)

Bacillus cereus (limit <100 cfu / g)

Listeria spp (absent in 25g)

Salmonella spp (absent in 25g)

Pesticides (reference limits EC Regulation No. 396/2005)

Mycotoxins (reference limit EC Reg. N ° 1881/2006)

Metals (reference limits EC Regulation n ° 1881/2006)

Acrylamide (limits REGULATION (EU) 2017 2158)

IPA (reference limit EC Reg. N ° 1881/2006)







VALORE ALLA TERRA

Nutritional table, average values for 100g of product:

Parameters	Results	U.M.
Energy	264,1 / 1096,45	Kcal/KJ
Fat	18,46	g/100 g
Of which mono- unsaturates	4,885	g/100 g
Of which polyunsaturates	8,141	g/100 g
Of which saturates	5,065	g/100 g
Total protein	5,20	g/100 g
Carbohydrate	14,50	g/100 g
Of which sugars	0,56	g/100 g
Fiber	5,80	g/100 g
Salt	0,58	g/100 g
Calcium	99,1	mg/100 g
Iron	1,18	mg/100 g
Potassium	322,0	mg/100 g
Vitamin A	101,6	μg/100 g
Vitamin C	68,1	mg/100 g

Allergens:

Foods Allergens	Absence	Presence
Cereals containing gluten and their derivates		X
Crustaceans and products thereof	X	
Eggs and products thereof	X	
Fish and products thereof	X	
Peanuts and products thereof	X	
Soia bean and products thereof	X	
Milk and products thereof (including lactose)		X
Nuts and products thereof	X	
Celery and products thereof	X	
Mustard and products thereof	X	
Sesame seeds and products thereof	X	
Sulphur dioxide and sulphites	X	
Lupin and products thereof	X	
Molluscs and products thereof	X	

Produced in a laboratory that also uses the ingredient: **CRUSTACEANS**. It may contain traces of **MUSTARD**.

Notes: For what isn't explicitily provided, make reference to current legislation in topic.