



SPIRITO CONTADINO

VALORE ALLA TERRA



SPECIFICATIONS

COD. P74 – BORRAGINE IN CROSTA DI FARINA DI GRANO SURGELATA **(BORAGE IN A WHEAT FLOUR BATTER DEEP-FROZEN)**

Ingredients: Wheat flour, borage 15%, dehydrated potato, skimmed milk powder, salt, sunflower oil, yeast.

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

Production cycle: After selecting and washing the borage leaves, they are subjected to the battering process (a light, crunchy and golden crust of wheat flour, slowly leavened, prepared and processed by hand that wraps our vegetables), pre-frying. 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 about 2 minutes	170°C for about 8 minutes	170°C for about 8 minutes. For optimal crunchiness open the oven door once during baking.	200°C for about 8 minutes

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 50/55 pieces.

Unito of sale				Packaging								Pallet		Code Ean	
Type	widht (mm)	depht (mm)	height (mm)	Type	widht (mm)	depht (mm)	height (mm)	Type	widht (mm)	depht (mm)	height (mm)	Type	widht (mm)	Code Ean Pack	Code Ean Carton
POL	300	80	480	340	CAR	4	385	257	174	4,4	108	9	12	8032942131933	8032942131926
YET					TON										
HYL															
ENE															

Soc. Agricola Spirito Contadino De Palma s.a.s. ex S.S. 544 Trinitapoli-Foggia 57/c- 71040 Borgo Tressanti (FG) Italy –
P.iva/C.F. : IT 03457900714 - Tel. +39 0885 418626 - Fax +39 0885 243116 - www.spiritocontadino.com – info@spiritocontadino.com



SPIRITO CONTADINO
VALORE ALLA TERRA



Organoleptic features :

Smell	Taste	Colour
Typical	Typical	Yellow - 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)



SPIRITO CONTADINO

VALORE ALLA TERRA



Nutritional table, average values for 100g of product:

Parameters	Results	U.M.
Energy	262,2 / 1088,8	Kcal/KJ
Fat	5,22	g/100 g
Of which mono- unsaturates	18,97	g/100 g
Of which polyunsaturates	4,648	g/100 g
Of which saturates	10,225	g/100 g
Total protein	3,718	g/100 g
Carbohydrate	19,60	g/100 g
Of which sugars	0,68	g/100 g
Fiber	3,80	g/100 g
Salt	0,4	g/100 g
Calcium	53,12	mg/100 g
Iron	2,32	mg/100 g
Potassium	463,0	mg/100 g
Vitamin A	39,50	µg/100 g
Vitamin C	9,69	mg/100 g

Allergens:

Foods Allergens	Absence	Presence
Cereals containing gluten and their derivatives		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 explicitly provided, make reference to current legislation in topic.