

FROZEN BAKED PASTRY PRODUCT WITH CUSTARD AND SOUR CHERRY JAM FILLING 43%



What is Pasticciotto?

Pasticciotto is a typical Lecce pastry, consisting of shortcrust dough and a creamy heart. The Tiziano Pasticciotto comes in different flavours: from chocolate cream, to the ricotta, rum and pear, chocolate cream, and cherry cream. The Tiziano pastry shop has followed the original recipe of the Salento Pasticciotto for over 50 years in the town of Calimera, Lecce. Today, it has found a way to make this taste of tradition known throughout Italy.



INGREDIENTS

Soft wheat flour "type 00" 26%, sugar, water, lard, **eggs**, whole **milk** powder, **butter**, cornstarch, rice starch, sour cherry jam (glucose-fructose syrup, sour cherry puree 35%, ground orange peels, gelling agent: pectin, acidity regulator: citric acid, coloring: caramel, flavors) 8.6%, raising agent: ammonium bicarbonate, salt, vanillin. May contain nuts (peanuts, hazelnuts, almonds, pistachios), soy, and sesame.

ALLERGENS

Type 00 flour, eggs, milk, butter.

NUTRITIONAL VALUES

(per 100 g of product)

Energy KJ	1367 KJ
Energy kcal	326 kcal
Fats	13,8 g
of wich saturated	5,4 g
Carbohydrates	45,7 g
Sugars	24,6 g
Proteins	4,6 g
Fiber	0,7 g
Sadium	0,14 g

PREPARATION

The preparation of the products, starting from the raw materials, takes place in the laboratory and involves mixing for shortcrust pastry through dosing and blending of raw materials. Cream preparation. Rapid chilling. Packaging and storage.

INSTRUCTIONS FOR USE

Remove the product directly from the freezer and bake in a preheated static or convection oven, or with an air fryer, **without using parchment paper**, at 220°C for 12/15 minutes.

Note: The final product may show cracks due to the freezing process: these are aesthetic in nature and do not compromise the quality of the product. If you want the product to appear free of any imperfections, you can apply light pressure with your finger on its surface a few minutes after removing it from the freezer.

LABELLING

Each package includes product specifications: batch number and expiration date.

BIOLOGICAL CHARACTERISTICS

Escherichia coli < 10 CFU/g. Coagulase-positive Staphylococci <10 CFU/g. Absence of Salmonella spp. Absence of Listeria monocytogenes.

ARTICLE CODE	EAN CODE	STORAGE	SHEL LIFE	SHEL LIFE after cooking
002	8057157710018	-18° C	18 months	store at 4°C for a max of 48 h or at room temperature (max 20°C) for 24 h

PRODUCT WGT	WGT BOX	WGT MASTER	WGT PALLET	PALLET	LAYERS	CARTONS FOR LAYER
80 g	2,020 kg	12,420 kg	597 kg	80x120 cm	8	6

	QUANTITY	PACKAGING SIZE	MATERIALS		QUANTITY	PACKAGING SIZE	MATERIALS
FIRST PACK	24 pz	18X18X12,5 cm	•aluminum mold •food-grade polyethylene bag •cardboard	SECOND PACK	6 box	39X39X19,7 cm	cardboard