

TECHNICAL DATA SHEET
250gm Focaccia Romana
PARTLY COOKED AND FROZEN



TECHNICAL DATA SHEET			
<i>NAME OF SALE</i>	Focaccia with olive oil partly cooked and frozen	<i>PRODUCT CODE</i>	20.02024
<i>WEIGHT OF A PIECE</i>	about 250 g	<i>TYPE OF PACKAGING</i>	cardboard box with 24 pieces closed with neutral tape
<i>PRIMARY PACKAGING</i>	PE HD for food use	<i>EXPIRY DATE (FROZEN)</i>	12 months from the date of production
<i>LABEL</i>	white label brand with thermal transfer monochrome placed on cardboard box - 12,5 cm x 8cm - English label	<i>NUMBER OF LOT</i>	automatically assigned by the software and printed on label
INGREDIENTS			
WHEAT flour type "00", water, olive oil (2.5% of dry weight), salt, natural yeast (WHEAT), yeast, malted grain flour (BARLEY), corn flour.			
STORAGE TEMPERATURE: - 18° C			
<i>ALLERGEN ADVICE: FOR ALLERGENS, INCLUDING CEREALS CONTAINING GLUTEN, SEE INGREDIENTS IN BOLD ALLERGENS FROM CROSS CONTAMINATIONS</i>			
<i>IT MAY CONTAIN TRACES OF: SOY, NUTS, SESAME, MILK, EGGS, CELERY, PEANUTS AND FISH</i>			
<i>All parameters are within the legal requirements. GMO: all products of Matteo Srl are made from raw materials GMO free</i>			
INFORMATIONS FOR THE USER*			
This product needs to be cooked. Bake for about 6 - 8 minutes at 220°C, preferably with hot air oven - DO NOT REFREEZE AFTER DEFROSTING			

LOGISTIC DATA			
<i>SIZE OF BOX mm</i>	390x390x300	<i>NET WEIGHT</i>	about 6 kg
<i>BOXES FOR LAYER</i>	6	<i>LAYERS FOR PALLET</i>	6
<i>BOXES FOR PALLET</i>	36	<i>SIZE OF PALLET cm</i>	80x120x185
<i>NET WEIGHT PALLET (unpacked)</i>	about 216 kg	<i>GROSS WEIGHT PALLET</i>	about 261 kg

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Nutrition Table according reg. 1169/2011	
<i>Nutritional information values</i>	100g
Energy	1118 kj/ 265 kcal
Fat	4.1g
<i>of which saturated fatty acids</i>	0.6g
Carbohydrates	46.8g
<i>of which sugars</i>	3.55g
Fiber	2.8g
Protein	8.8g
Salt	1.1g

CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS			
PARAMETER	LEGAL LIMITS/ LITERATURE PROPOSALS	UNIT OF MEASUREMENT	REFERENCE VALUE "Manufacturer"
CHEMICAL PARAMETERS			
OGM		<i>negative/positive</i>	negative
Lead	<0,20*	<i>mg/kg</i>	<0,20
Cadmium	about 180 kg	<i>mg/kg</i>	about 217 kg
MYCOTOXINS			
Aflatoxin B1	<2*	<i>ppb(= µg/kg)</i>	< detection limit of instrument (<0,5)
Aflatoxin B1+B2+G1+G2	<4*	<i>ppb(= µg/kg)</i>	< detection limit of instrument (<1)
Deoxynivalenol (DON)	< 500*	<i>ppb(= µg/kg)</i>	< detection limit of instrument (<35)
Zearalenone	< 50*	<i>ppb(= µg/kg)</i>	< detection limit of instrument (<1)
MICROBIOLOGICAL PARAMETERS			
Total coliforms	<3.000**	<i>cfu/g</i>	<1000
Escherichia coli	<100**	<i>cfu/g</i>	<10
Staphilococcus aureus	<100**	<i>cfu/g</i>	<10
Clostridia		<i>cfu/g</i>	<10
Bacillus cereus		<i>cfu/g</i>	<10
Salmonella	absent**	<i>cfu/25g</i>	absent
Listeria monocytogenes	<100**	<i>cfu/g</i>	absent
* Reg. CE 1881/2006 All.			
** Proposal Consal sas-Food Laboratory			
*** WHO 7.12.93			

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