



<b>Product Name:</b>	PizzaSi Foldwich 120 gr – 25 x 12.5 cm (Panzerotto)
<b>Product Code</b>	PSFW
<b>Barcode Box</b>	05060847900517
<b>Barcode Inner Pack</b>	5060847900517
<b>Pcs per Box</b>	60 pcs (1 Bag x 4 pcs )
<b>Ingredients:</b>	Durum <b>WHEAT</b> semolina, water, salt, yeast, preservative: potassium sorbate, extra virgin olive oil, sunflower seed oil.
<b>Storage:</b>	If the product is purchased frozen it must be consumed within 12 months and stored in freezer: <ul style="list-style-type: none"> <li>• -18 is C: see recommended date on the package</li> <li>• -12 ha C: 1 month</li> <li>• -6 ha C: 1 week</li> <li>• in the ice compartment (- 3°C): 3 days</li> </ul>
<b>Shelf Life:</b>	12 months from Production
<b>Cooking Instruction</b>	Let the product thaw at room temperature for about 15 minutes, season as desired and bake in a preheated oven: <ul style="list-style-type: none"> <li>• PROFESSIONAL OVEN: 320/350 °C for 3-4 minutes</li> <li>• DOMESTIC OVEN: 220/250 °C for 7-8 minutes</li> </ul> Once thawed, the product must not be refrozen and can be stored in the refrigerator and consumed within 4 days, after cooking.
<b>Allergen</b>	The product contains <b>GLUTEN</b> , may contain <b>SOY</b> and <b>MUSTARD</b> (Reg. CE No 1169/2011); it is not suitable for people who are allergic or intolerant to <b>GLUTEN, SOY, and MUSTARD</b>
<b>Final Usage</b>	The product can be consumed by everyone, including children and the elderly, except for those who are allergic or intolerant to the aforementioned allergens.
<b>Process Description</b>	Product obtained by kneading the ingredients, forming, leavening. Laying by hand (dusting with rice flour), baking in the oven on refractory stone, abatement, packaging in a protective atmosphere of nitrogen and carbon dioxide in a 50/50 ratio and storage freezing (-18°C/-20°C).
<b>Taste</b>	Typical, strong, aromatic and intense for the use of regrind durum wheat semolina
<b>Smell</b>	Aromatic Odor resulting from the use of regrind durum wheat semolina
<b>Consistency</b>	Crumbly crust and soft and honeycomb texture
<b>Keeping in cooking</b>	Good
<b>Stickiness</b>	Within the limits
<b><u>Nutritional Values per 100g of product</u></b>	
<b>Energy</b>	249 kcal/1057 kJ
<b>Protein (Nx6.25)</b>	9.8 g
<b>Carbohydrates</b>	48.9 g
<b>of which sugar</b>	0.5 g
<b>Fat</b>	1.2 g
<b>of which saturates</b>	0.2 g
<b>Salt</b>	1.5 g
<b>Fibers</b>	2 g

Allergen information according to EFSAClassification	Presence in theproduct	Cross Contamination
Cereals cont. gluten and products thereof	×	
Crustaceans and products thereof		
Eggs and products thereof		
Fish and products thereof.		
Peanuts and products thereof		
Soya beans and products thereof		×
MILK and products thereof (Lactose included)		
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof		
Celery and products thereof		
Mustard and products thereof		×
Sesame seeds and products thereof		
Sulphur dioxide and sulphite (above 10 Mg/Kg.)		
Lupin and products thereof		
Molluscs and products thereof		

MICROBIOLOGICAL CHARACTERISTICS OF THE FINISHED PRODUCT)	
TOTAL ENTEROBACTERIA	Max 10 UCF/g
STAPHYLOCOCCUS COAGULASES POSITIVE	Max 10 UCF/g
ESCHERICHIA COLI	Max 10 UCF/g
SALMONELLA SPP	Absent in 25 g
LISTERIA MONOCYTOGENES	Absent in 25 g
BACILLUS CEREUS	Max 100 UCF /g
CLOSTRIDIUM PERFRINGENS	Max 10 UCF /g
YEASTS AND MOULDS	Max 100 UCF /g

CONTAMINANTS	
PESTICIDES	In compliance with the limits imposed by Reg. EC No 149/2008 and as amended
AFLATOXIN B1+B2+G1+G2	Max 4 µg/Kg (Reg. CE No 1881/2006)
AFLATOXIN B1	Max 2 µg/Kg (Reg. CE No 1881/2006)
OCHRATOXIN A	Max 3 µg/Kg (Reg. CE No 1881/2006)
ZEARALENONE	Max 50 µg/Kg (Reg. CE No 1881/2006)
DEOXYNIVALENOL (DON)	Max 500 µg/Kg (Reg. CE No 1881/2006)
HEAVY METALS (Cadmium and Lead)	Cadmium: Max 0,18 mg/Kg (Reg. CE No 1881/2006 and s.m.i.) Lead: Max 0,20 mg/Kg (Reg. CE No 1881/2006 and s.m.i.)
FOREIGN BODIES (metallic, non-metallic, insect fragments)	Absent in 50 g
OGM	Absent (Reg. CE No 1829/2003 e 1830/2003)

<b>PALLETIZATION</b>	
N pcs per packs	4 pcs
N packaging in a box	15 packs
N Pcs in a box	60 pcs
Boxes per Layer	5
Layers	8
Toral boxes	40
Height pallet (m)	2 MT
Pallet	UK
<b>PACKAGING</b>	
Primary packaging Plastic (length x width x heigh) MM	PA-LDPE or PA EVOH-PE_PET-PE-EVOH - 35x45 cm or 40x40cm - 16 g
Secondary packaging (length x width x heigh) MM	White Box 35x35x19 cm – 554 g