


**TECHNICAL SHEET****OVAL PUCCIA 180 gr - 30 cm**

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TECHNICAL FEATURES

SALES NAME	Oval Puccia oval 180 gr – 30 cm	
PRODUCT NAME	Pre-cooked bakery products packaged in a protective atmosphere	
INTERNAL CODE	PSOP	
EAN CODE	TBC	
INGREDIENTS	Durum WHEAT semolina, water, salt, yeast, preservative: potassium sorbate, extra virgin olive oil, sunflower oil.	
PROCESS DESCRIPTION	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 at Freezing Temperatures (-18°C/-20°C).	
CLAIMS	Product laid out by hand and baked on refractory stone	
ALLERGENS	The product contains GLUTEN , may contain traces of SOY and MUSTARD (Reg. CE No 1169/2011); it is not suitable for people who are allergic or intolerant to gluten, soy and mustard.	
RAW MATERIAL PROVENANCE	Durum wheat semolina: EU and Non-EU Salt: Mediterranean area Extra Virgin Olive Oil: EU Yeast: EU Sunflower seed oil: EU	
BATCH	GGGAA (GGG= Julian day; AA= year): progressive number of the packaging day, according to the Julian calendar, followed by the last two digits of the year	

SIZE PARAMETERS**PHYSICAL - CHEMICAL REQUIREMENTS**

SHAPE	Long	MOISTURE	Max 36%
SIZE	30 cm	Aw (Water Activity)	Max 0,90
NET WEIGHT UNIT (GRAMS)	180 gr	ACIDITY (ml NaOH 0,1 N/100g)	Max 4

ORGANOLEPTIC PARAMETERS

TASTE	Typical, strong, aromatic and intense for the use of regrind durum wheat semolina
SMELL	Aromatic odor resulting from the use of reground durum wheat semolina
CONSISTENCY	Crumbly crust and soft and honeycomb texture
KEEPING IN COOKING	Good
STICKINESS	Within the limits

STORAGE MODE, PACKAGING, TRANSPORT AND USE

Storage mode and shelf life	<p>If the product is purchased frozen it must be consumed within 12 months and stored in freezer:</p> <ul style="list-style-type: none"> • -18 is C: see recommended date on the package • -12 ha C: 1 month • -6 ha C: 1 week • in the ice compartment (- 3°C): 3 days
Final usage	The product can be consumed by everyone, including children and the elderly, with the exception of those who are allergic or intolerant to the aforementioned allergens
Packaging	The frozen product is packaged in a protective atmosphere (50% Nitrogen + 50% Carbon dioxide).
Preparation mode	<p>Frozen Product: Let the product thaw at room temperature for about 15 minutes, season as desired and bake in a preheated oven:</p> <ul style="list-style-type: none"> • PROFESSIONAL OVEN: 250 °C for 3-5 minutes • DOMESTIC OVEN: 250 °C for 3-5 minutes <p>Once thawed, the product must not be refrozen and can be stored in the refrigerator and consumed within 4 days, after cooking.</p>
Transport conditions	Cabs complying with hygienic standards (Reg.EC No 852/2004) and equipped with a suitable temperature maintenance system (frozen product: temperature between -18 °C and -20 °C)

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MICROBIOLOGICAL CHARACTERISTICS OF THE FINISHED PRODUCT				NUTRITIONAL VALUES (average values in 100 g of product)			
TOTAL ENTEROBACTERIA	Max 10 UCF/g			ENERGY	975 kJ / 230 kcal		
STAPHYLOCOCCUS COAGULASES POSITIVE	Max 10 UCF /g			FAT	1,7 g		
ESCHERICHIA COLI	Max 10 UCF /g			OF WHICH SATURATED	0,2 g		
SALMONELLA SPP	Absent in 25 g			CARBOHYDRATES	44,6 g		
LISTERIA MONOCYTOGENES	Absent in 25 g			OF WHICH SUGARS	0,5 g		
BACILLUS CEREUS	Max 100 UCF /g			FIBERS	2 g		
CLOSTRIDIUM PERFRINGENS	Max 10 UCF /g			PROTEINS (Nx6,25)	8,1 g		
YEASTS AND MOULDS	Max 100 UCF /g			SALT	1,5 g		
CONTAMINANTS							
PESTICIDES	In compliance with the limits imposed by Reg. EC No 149/2008 and asamended						
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)						
Packaging							
Primary Packaging Specifications							
Type of primary packaging	Film						
Material composition	PA-EVOH-PE_PET-PE-EVOH						
Middleweight	16 g						
External measurements (cm)	18x36 cm; 40x20 cm						
Type of closure	termosigillatura						
Secondary Packaging Specifications							
Type of secondary packaging	Corrugated cardboard						
Material composition	Cardboard						
Medium weight	658 g						
External measurements (cm)	40x40x18						
Type of closure	scotch						
Logistics data							
N. pieces per package	Net Weight (Units in grams)	Net weight pack	Primary packing weight	Gross weight pack	N. packages per carton	Paperboard weight	Gross weight cardboard
2	180 g	360 g	16 g	376 g	12	658 g	5.170 g
Palletization							
Pallet type	N cardboard per layer	N layers per pallet	N tot cardboard per pallet		n. tot packs per pallet (n° packs x n° cardboard)		
Europallet 80x120x200h	6	10	60		720		

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Allergen Declaration

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES (Annex II of Reg. 1169/2011 e sml)	PRESENT IN THE RAW MATERIAL	CROSS CONTAMINATION POSSIBILITY
Cereals containing gluten, example: wheat, rye, barley, oats, spelt, kamut and products derived therefrom	X	
Crustaceans and crustaceans - based products		
Eggs and eggs - based products		
Fish and fish - based products		
Peanuts and peanuts - based products		
Soy and soy - based products		X
Milk and milk - based products (including lactose)		
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium storico</i>), pecan nuts [<i>Carya illinoensis</i> (Wangenh.) K. Koch], Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), macadamia nuts or Queensland nuts (<i>Macadamia ternifolia</i>), and their products		
Celery and celery - based products		
Mustard and mustard - based products		X
Sesame seeds and sesame seeds - based products		
Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/litre in terms of total SO ₂ to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturers' instructions		
Lupin and lupin - based products		
Shellfish and shellfish - based products		