



TECHNICAL DATASHEET

PRODUCT 346

SFIZIOTTA - BAKED CHOCO CHIPS RICOTTA CAKE kg 1,6

PRODUCT IDENTIFICATION	
Description	Choco chips ricotta, baked
Ingredients	Ricotta cheese (whey, milk, salt), sugar, chocolate chips (sugar, cocoa paste, cocoa butter, emulsifier: sunflower lecithin, vanilla natural flavoring), modified cornstarch, vanillin.
Thermal treatments	Cooking of ricotta at temperature not lower than 85 °C, then baked in the oven 180-200 °C
Shelf life (from prod in days)	75

Store indications	Keep Refrigerated between + 4 °C and + 6 °C. Best to serve at room temperature
Packaging characteristics	Vacuum with PHDE thermoshrinking film
Secondary pack EAN	8006763003864
Primary pack EAN	2611281
Production site	IT B 3 N 87 CE

ORGANOLEPTIC CHARACTERISTICS	
Look	Round shape, has the typical appearance of the product baked crust with not uniform
Taste	Fragrant and delicate sweet ricotta, associated with the characteristic taste of chocolate chips
Consistency	Soft
Color	Internally yellowish, burnished externally due to the baking process in the oven

CHEMICAL / PHYSICAL / MICROBIOLOGICAL PARAMETERS

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Medium composition	Average Quantity per 100 grams
Moisture (%)	52 ÷ 56
pH	6,1 ÷ 6,4
Fat (%)	3 ÷ 7
Salt (%)	0,5 ÷ 0,8
Enterobacteriaceae - Staphylococcus aureus - Salmonella Spp. - Listeria Monocytogenes - Escherichia coli	Compliance with Reg. CE 2073/05 and subsequent amendments

NUTRITIONAL CHARACTERISTICS

Carbohydrates (%)	18 ÷ 22
Sugar (%)	12
Fat (%)	3 ÷ 7
Of which saturates (%)	3,5
Proteins (%)	6 ÷ 10
kcal	164
kJ	692
Be aware:	The range of chemical-physical and nutritional parameters refer to average values, which could vary according to the physiological seasonal oscillation of characteristics of the raw milk

ADDITIONAL INFORMATION

Quality controls	HACCP on the whole production process and final product, in compliance with Regulation CE 853/2004, Regulation CE 2073/2005, and Regulation CE 1881/2006
Gmo	Absent
Allergens	Yes: Milk (Lactose). In compliance with Directive CE 89/2003 and Legislative decree 114/2006'
Gluten	Absent
Lot Formulation	The batch is identified by a double numerical coding referring to the date of production and to the expiring date

PALLETIZING

Order Code	346000
N° pieces per case	1
N° pieces per pack	1
Cases per layer	15
N° of layers	15
Case measures	7,50 al X 23,80 lg X 23,80 pf
Review Date	July 2021