

	<b>PRODUCT TECHNICAL SHEET</b>	MOD. 36 STP
	QUALITY SYSTEM	Page 1 of 2

<b>PRODUCT CODE</b>	<b>C8017N</b>
<b>PRODUCT TYPE</b>	Pre-cut oval saltimbocca LONG LIFE
<b>REGISTERED NAME</b>	Saltimbocca alla Napoletana
<b>BRAND</b>	Acquafarina
<b>NET WEIGHT</b>	4 pcs x 125g=500g
<b>EAN CODE</b>	8000130480989
<b>INGREDIENTS:</b>	<p><b>Wheat</b> flour, water, re-ground durum <b>wheat</b> flour, soft whole wheat flour, salt, extra-virgin olive oil, brewer's yeast, malted <b>wheat</b> flour, potato flakes, emulsifier: <b>soy</b> lechitin, raising agent: sodium bicarbonate, powdered vinegar, preservative: potassium sorbate, natural olive extract.</p> <p>Treated on the surface with ethyl alcohol.</p>
<b>ALLERGENS</b>	Contains <b>gluten</b> and <b>soy</b> . Ingredients in bold may cause allergies or intolerances.
<b>PRODUCT SIZE</b>	21±1cmx10 ±1cm
<b>PACKAGING CHARACTERISTICS</b>	
Primary packaging	Food packaging
Packaging material	PET + PE/EVOH
Pieces per pack	4
Packaging size	30cm x 29cm
<b>PACKAGING METHOD</b>	Product packaged in protective atmosphere.
<b>BATCH CODE</b>	Lxyyzk (where L: batch, x: day no., yy: week no., z: last number of the year, k: production line)
<b>EXPIRY DATE</b>	dd.mm.yy
<b>TOTAL SHELF LIFE FROM PRODUCTION</b>	90 days
<b>REMAINING SHELF LIFE ON DELIVERY</b>	80 days
<b>PRESERVATION METHOD</b>	<p>Store in a cool, dry place away from direct sunlight. After opening, reseal well, store in the fridge and consume within 2 days.</p> <p>best before: see date on front of package.</p>
<b>INSTRUCTIONS</b>	<p>Pre-heat the oven or pizza oven to 200°C, bake for about 5 minutes. Fill as desired.</p> <p>Product must be cooked before serving.</p>
<b>ORGANOLEPTIC CHARACTERISTICS</b>	<p><b>Appearance:</b> Typical of a well-leavened product, regular texture with clean edges.</p> <p>Absence of burn marks on the surface. Absence of blemishes caused by incorrect handling during processing. Absence of foreign bodies and unusual discolouration.</p> <p><b>Colour:</b> Golden, with absence of evident marks caused by burning or unusual discolouration.</p>



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Page 2 of 2

**Fragrance:** Typical of a fresh, naturally-leavened product; absence of unusual or unpleasant smells: oil, raw dough, rancidity, staleness, mould or other.

**Consistency:** Soft, crunchy and slightly crumbly, similar to bread.

## NUTRITIONAL DECLARATION

Average values per 100g

Energy	Fats	Carbohydrates	Fibre	Proteins	Salt
1055kJ/ 249 kcal	1,9 g of which 0,4 g saturated fats	48 g of which 5,8 g sugars	2,0 g	9,0 g	1,1 g

## PRODUCT CHECKS AND REFERENCE VALUES:

As per internal HACCP.

## MICROBIOLOGICAL CHARACTERISTICS

TBC ufc/g max 100000, Total coliforms <100 ufc/g, E.coli <10 ufc/g, Moulds <10000, Yeasts <1000 ufc/g, Listeria absent in 25g, Salmonella absent in 25g, Staphylococcus coagulase + <100 ufc/g

## CHEMICAL PROPERTIES

Limits according to EC REG 1881/06

Aflatoxins B1 ≤ 2 µg/kg;

Total Aflatoxins B1, B2, G1, G2 ≤ 4 µg/kg; Ochratoxin A ≤ 3 µg/kg;

Deoxinivalenol ≤ 750 µg/kg; Zearalenone ≤ 50 µg/kg;

Lead ≤ 0.20 mg/kg;

Cadmium ≤ 0.10 mg/kg

## REVIEW

08

21/10/2019

## DRAFTED BY VERIFIED BY

QM

GM