

	PRODUCT DATA SHEET	Edition: 3 Review: 00 Date: 02/03/2018 Page 1/5
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PRODUCT CODE:	F1201SG
EAN 13 CODE:	8033622371656
PRODUCT NAME:	NEAPOLITAN SFOGLIATELLA FROLLA “HANDMADE”
CHARACTERISTICS:	RAW FROZEN PASTRY PRODUCT FILLED WITH RICOTTA CHEESE AND DICED CANDIED ORANGE – NEAPOLITAN PASTRY LINE READY TO BAKE - NO HYDROGENATED FATS
DECLARETED WEIGHT:	110 g
MIDDLEWEIGHT:	111 g
DOUGH WEIGHT:	50%
FILLING MIDDLEWEIGHT:	50%

INGREDIENTS:	<p>WHEAT flour, sugar, water, ricotta [cow's MILK whey; MILK; cream (MILK); salt], margarine [vegetable oils and fats (palm, sunflower, soya in varying proportions); water; salt; acidity corrector citric acid], cream [water, sugar, glucose syrup, modified starch, skimmed MILK powder, pasteurised EGG yolk, vegetable fat (coconut), sodium carboxymethyl cellulose; preservatives: potassium sorbate; salt, flavourings], pasteurised EGGS, durum WHEAT semolina, candied orange cubes [orange peel (49%); glucose-fructose syrup (from WHEAT); sucrose; acidity corrector: citric acid], butter (MILK), whole MILK powder, modified starch, salt, skimmed MILK powder, thickener: carrageenan, colouring agent: beta-carotene, raising agents: [(sodium hydrogen carbonate; disodium diphosphate; starch; beta-carotene); ammonium bicarbonate], flavourings.</p>
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COOKING INSTRUCTIONS:	Bake in a preheated oven at a temperature of 190/200°C for about 23/25 minutes.
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ALLERGENS (EU regulation n.1169/2011):	Presence			
	In the ingredients	In the production line	Cross contamination from raw material	In the factory
Cereals containing gluten and various cereals with gluten (e. g. wheat, rye, barley, oats, spelt, kamut or their hybrid varieties) and thereof products.	YES	YES	-	YES
Soy and thereof products.	NO	YES	YES	NO
Mixed nuts in shell (e. g. almonds, hazelnuts, nuts, cashews, pecan nuts, Brazilian nuts, pistachio, macadamia nuts) and thereof products.	NO	YES	-	YES

Last edit:	Issue:	Approved :
12/02/2026	V.Carpentieri	S.Bruno

	PRODUCT DATA SHEET	Edition: 3 Review: 00 Date: 02/03/2018 Page 2/5
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Peanuts and thereof products.	NO	NO	-	NO
Sesame seeds and thereof products.	NO	NO	YES	YES
Milk and thereof products (including lactose).	YES	YES	-	YES
Eggs and thereof products.	YES	YES	-	YES
Fish and thereof products.	NO	NO	-	YES
Crostaceans and thereof products.	NO	NO	-	NO
Celery (including celeriac) and thereof products.	NO	NO	YES	YES
Mustard and thereof products.	NO	NO	YES	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO ₂	NO	YES	-	YES
Shellfish and thereof products	NO	NO	-	NO
Lupine and thereof products.	NO	NO	-	NO
It may contain:	Soy, mustard, celery, sesame seeds and nuts.			

NUTRITION DECLARATION (EU Regulation n. 1169/11)		
Average values	Per 100 g	Per piece 110 g
Energy (kJ)	1011	1112
(kcal)	239	263
Fat (g)	3,7	4,1
Of which saturates (g)	1,5	1,6
Carbohydrate (g)	45	49
Of which sugars (g)	12	14
Fibre (g)	1,3	1,4
Protein (g)	5,9	6,5
Salt (g)	0,22	0,24

SENSORY INFORMATION:	
Aspect	Round shape with curved points
Color	Shiny light brown
Smell	Typical of bakery products
Taste	Sweet with ricotta cheese and candied orange flavors
Touch	Flaky and creamy

MICROBIOLOGICAL SPECIFICATIONS:	
Research	Limits
Coagulase positive staphylococci	≤ 100 ufc/g
E.coli	≤ 100 ufc/g
Molds	≤ 10000 ufc/g
Bacillus cereus	≤ 1000 ufc/g
Listeria Monocytogenes	Absent in 25 g
Salmonella	Absent in 25 g

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	PRODUCT DATA SHEET	Edition: 3 Review: 00 Date: 02/03/2018 Page 3/5
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GENETIC MODIFICATIONS – GMOs:	The product “Neapolitan sfogliatella frolla handmade 110 g”, doesn’t contain any genetically modified organisms derived with biotechnology, according to the statement of our raw materials suppliers (G.M.O./Free).
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SHELF-LIFE:	365 days from production date, provided that unbroken cold chain and normal packaging conditions are respected.
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STORAGE INSTRUCTIONS:	Store at temperature not higher than -18°C. <i>Do not refreeze after thawing and use within 24 hours.</i>
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PACKAGING:	Pieces for bag	50
	Bags per box	1
	Pieces per box	50
	Net weight per bag	5500 g
	Net weight per box	5500 g

PRIMARY PACKAGING :	Thermo sealed blue plastic food bag (<i>high density polyethylene</i>)	
	Bag measurements (<i>420x575 mm</i>)	
	Label stamped on the bag	
SECONDARY PACKAGING:	<i>Box n° 140 San Giorgio</i>	
	<i>Outside box measurements (395x262x150 mm)</i>	
	<i>Box weight (359 g)</i>	
	<i>White tape</i>	

BAG LABEL:	<ul style="list-style-type: none"> • <i>Product code</i> • <i>Product name</i> • <i>Product characteristics</i> • <i>Net weight and peaces per box</i> • <i>Lot</i> • <i>Expiry date</i> • <i>Ingredients (Reg. EU 1169/2011)</i> • <i>Allergens</i> • <i>Cooking instructions</i> • <i>Storage instructions</i> • <i>Info producer</i>
INFO BOX:	<ul style="list-style-type: none"> • <i>Product code</i> • <i>Product name</i>

Last edit:	Issue:	Approved :
12/02/2026	V.Carpentieri	S.Bruno



PRODUCT DATA SHEET

Edition: 3
Review: 00
Date: 02/03/2018
Page 4/5

- *Product characteristics*
- *Net weight per box*
- *Lot*
- *Expiry date*
- *EAN 128 barcode*

PALLETIZING:

Pallet types	Wooden Euro pallet	Boxes per pallet	90
Dimensions (WxL)	80 x 120 cm	Peaces per pallet	4500
Boxes envelopment	Stretch film	Net weight per pallet	495 Kg
Boxes per layer	9	Gross weight per pallet	547,3 Kg
Layers per pallet	10	Pallet height	165 cm



The photo is for illustration only

CERTIFICATIONS:

UNI EN ISO 9001:2015 SYSTEM QUALITY CERTIFICATION
Company certified according with international standards of food safety

COMPLIANCE WITH EXISTING LEGISLATION:

HACCP self-monitoring system as specified by Italian Law.
 Registration under EC regulation n°852/2004.
 Food chain traceability in accordance with EC regulation n°178/2002.
Transportation under controlled temperature in accordance with Italian Law.

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PRODUCT DATA SHEET

Edition: 3
Review: 00
Date: 02/03/2018
Page 5/5

**PRODUCER/
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