

**DATA SHEET - FOCACCIA CATERING BARESE 30x40 cm**

PRODUCT CLASSIFICATION (as seen on packaging)	Focaccia Catering Barese
SIZE	Rectangular. Dimension: 30x40 cm - 1000 gr.
INTERNAL CODE	40
INGREDIENTS	Remilled durum <b>wheat</b> semolina, water, salt, extra-virgin olive oil, yeast, emulsifier ( <b>soy</b> lecithin), preservative (potassium sorbate). Topping: cherry tomatoes, black pitted olives, organ.

**MICROBIOLOGICAL PARAMETERS (guideline values)**

TOTAL MESOPHILIC BACTERIA	Max 10.000 UFC/g
TOTAL ENTEROBACTERIA	Max 10 UFC/g
COAGULASE-POSITIVE STAPHYLOCOCCI	Max 10 UFC/g
SALMONELLA SPP	Absent in 25 g
BACILLUS CEREUS	Max 100 UFC/g
CLOSTRIDIUM PERFRINGENS	Max 10 UFC/g
MOULDS	Max 100 UFC/g

**PHYSICAL AND CHEMICAL PROPERTIES (DPR 187/2001)**

MOISTURE	Max 36%
AW (WATER ACTIVITY)	Max 0,90
ACIDITY (ml NaOH 0.1 N/100 g)	Max 4
SOFT WHEAT	Max 3%

**CONTAMINANTS**

PESTICIDES	In compliance with the limits imposed by Reg. EC No 149/2008 and SMI
AFLATOXINS B1 +B2+G1+G2	Max 4 µg/Kg (Reg. EC No 1881/2006)
AFLATOXIN B1	Max 2 µg/Kg (Reg. EC No 1881/2006)
OCHRATOXIN A	Max 3 µg/Kg (Reg. EC No 1881/2006)
ZEARALENONE	Max 50 µg/Kg (Reg. EC No 1881/2006)
DEOXYNIVALENOL	Max 500 µg/Kg (Reg. EC No 1881/2006)
HEAVY METALS (cadmium and lead)	Cadmium: max 0.2 µg/Kg (Reg. EC No 1881/2006) Lead: max 0.2 µg/Kg (Reg. EC No 1881/2006)
FOREIGN OBJECTS (metallic, non metallic objects, insects, insect parts)	Absent in 50 g
GMOs	Absent (Reg. EC No 1829/2003 and 1830/2003)
ALLERGENS	The product contains gluten and soy (D.Lgs.178/2006, Reg. EU No 1169/2011); not suitable for people with coeliac disease or intolerant to gluten.
INTENDED USE	The product can be used by everyone, including children and the elderly, excluding people allergic or intolerant to the above mentioned allergens.
RAW MATERIALS USED	Remilled durum wheat semolina semolina: EU and non-EU Salt: Mediterranean area Extra-virgin olive oil: EU Yeast: EU Soy lecithin: EU Cherry tomatoes and Olives: EU Organ: EU

**NUTRITION FACTS (average values for 100 g of product)**

ENERGY	407 Kcal / 1724 KJ
CARBOHYDRATES	77 g
OF WHICH SUGARS	1,3 g
PROTEIN (N*6.25)	14 g
TOTAL FATS	3,8 g
OF WHICH SATURATED FATS	0,8 g
FIBRE	4,6 g
SODIUM	2,9 g

**ORGANOLEPTIC PROPERTIES**

APPEARANCE	Typical of a bakery product
TASTE	Pleasant
SMELL	Pleasant
COOKING RESISTANCE	Good
STICKINESS	Within limits

**STORAGE, PACKAGING, SHELF LIFE, TRANSPORTATION, USAGE**

STORAGE	Chilled product: +4°C (39°F) Frozen product: -20°C (-4°F)
PACKAGING	Chilled product: Modified Atmosphere Packaging (MAP) Frozen product: heat-sealed
SHELF LIFE	Chilled product: 40 days Frozen product: 12 months
TRANSPORTATION	Cabin vehicles in compliance with the hygiene standards (Reg. EC No 852/2004). Equipped with suitable refrigeration system to keep the products refrigerated at the right temperatures (chilled product: +4°C (39°F)   frozen product: -20°C (-4°F)).
USAGE	Once opened, to be consumed within 4 days and kept refrigerated at +4°C (39°F). Pre-cooked product to be warmed up at +320°C (608°F) for about 3 minutes in a pre-heated oven. The time and temperature required depend on the oven used.

**SALES UNIT**

PACKAGING TYPE	Polypropylene heat-sealed bag, transparent film (PET/PEEVOHPE)
INFORMATION ON THE PACKAGING	Commercial name, ingredients, information about allergens, producer, production lot, expiration date, storage instructions, usage instructions, average nutrition values for 100 g of product.
WEIGHT (1 pieces)	Net weight: 1000 g Gross weight: 1024 g Tare: 24 g
PACKAGING SIZE	40 x 50 cm

**SECONDARY PACKAGING (cardboard box)**

PACKAGING TYPE	Cardboard
PACKAGING SIZE	Height: 35 cm Width: 33 cm Depth: 43 cm
CONTENT (number of pieces)	6

**PALLETIZATION**

PALLET TYPE	Epal
PALLET SIZE	Height: 200 cm Width: 80 cm Depth: 120 cm
PALLET COMPOSITION	Number of boxes: 36 Pieces per layer: 6 Number of layers: 6