

|  |  |
|--|--|
| PRODUCT CLASSIFICATION<br>(as seen on packaging) | Puccia Lunga - Bio   |
| SIZE   | 30 cm - 180 gr. 1 pz.  |
| INTERNAL CODE                                    | <b>01352</b>   |
| INGREDIENTI                                      | Organic re-milled durum wheat semolina, water, salt, organic extra virgin olive oil, yeast |

Data Sheet  
**PUCCIA LUNGA**  
 30 cm



**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)<br>Lead: max 0.2 µg/Kg (Reg. EC No 1881/2006)  |
| FOREIGN OBJECTS<br>(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   | Organic re-milled durum wheat semolina: Italia<br>Salt: Mediterranean area<br>Organic Extra-virgin olive oil: EU<br>Yeast: EU                      |



**Data Sheet**  
**PUCCIA LUNGA**  
**30 cm**

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

|                         |                    |
|-------------------------|--------------------|
| ENERGY                  | Kcal 339 / KJ 1433 |
| CARBOHYDRATES           | 60 g               |
| OF WHICH SUGARS         | 0,9 g              |
| PROTEIN (N*6.25)        | 12 g               |
| TOTAL FATS              | 5,4 g              |
| OF WHICH SATURATED FATS | 0,6 g              |
| FIBRE                   | 3,5 g              |
| SODIUM                  | 2.38 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: store at a temperature of 4°C ± 2°C (39°F)<br>Frozen product: store at a temperature of -20°C ± 2°C (-4°F)   |
| PACKAGING      | Chilled product: Modified Atmosphere Packaging (MAP)<br>Frozen product: heat-sealed   |
| SHELF LIFE     | Chilled product: 30 days<br>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          | After opening the product, it is recommended to use it within 4 days if stored at 4 ° C ± 2 ° C. Cooked product, fill as desired and heat in a preheated oven at 250-280 ° C for about 2-3 minutes.   |

**SALES UNIT**

|                              |  |
|------------------------------|--|
| PACKAGING TYPE               | Polypropylene heat-sealed bag, transparent film (PA-PE)  |
| 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: 180 g<br>Gross weight: 196 g<br>Tare: 16 g   |
| PACKAGING SIZE               | 18 x 36 cm   |
| CODE EAN 13 NUMBER           | 8034120411813  |

**SECONDARY PACKAGING (cardboard box)**

|                                    |   |
|------------------------------------|---|
| PACKAGING TYPE                     | Cardboard Box                                 |
| PACKAGING SIZE                     | Height: 18 cm<br>Width: 40 cm<br>Depth: 40 cm |
| CONTENT (number of pieces)         | 24  |
| CODE EAN 13 CARDBOARD BOX (ITF 14) | 28034120411817                                |

**PALLETIZATION**

|                    |  |
|--------------------|--|
| PALLET TYPE        | Epal   |
| PALLET SIZE        | Height: 200 cm<br>Width: 80 cm<br>Depth: 120 cm                    |
| PALLET COMPOSITION | Number of boxes: 60<br>Pieces per layer: 6<br>Number of layers: 10 |