

PRODUCT CLASSIFICATION (as seen on packaging)	Ciabatta
SIZE	20 cm - 125 gr. 1 pz.
INTERNAL CODE	01329
INGREDIENTI	Remilled durum wheat semolina, water, salt, extra-virgin olive oil, yeast, emulsifier (soy lecithin), preservative (potassium sorbate), sunflower oil.

Data Sheet
CIABATTA
 20 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) 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 Sunflower oil: UE



Data Sheet
CIABATTA
20 cm

NUTRITION FACTS (average values for 100 g of product)

ENERGY	393 Kcal / 1665 KJ
CARBOHYDRATES	76 g
OF WHICH SUGARS	0,8 g
PROTEIN (N*6.25)	13 g
TOTAL FATS	3,2 g
OF WHICH SATURATED FATS	0,6 g
FIBRE	4,2 g
SODIUM	2.6 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) Frozen product: store at a temperature of -20°C ± 2°C (-4°F)
PACKAGING	Chilled product: Modified Atmosphere Packaging (MAP) Frozen product: heat-sealed
SHELF LIFE	Chilled product: 45 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	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: 125 g Gross weight: 141 g Tare: 16 g
PACKAGING SIZE	38 x 18 cm
CODE EAN 13 NUMBER	8034120411585

SECONDARY PACKAGING (cardboard box)

PACKAGING TYPE	Cardboard Box
PACKAGING SIZE	Height: 18 cm Width: 35 cm Depth: 35 cm
CONTENT (number of pieces)	20
CODE EAN 13 CARDBOARD BOX (ITF 14)	28034120411589

PALLETIZATION

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