

DATA SHEET

Toasted bread with spelled flour 400g

Data sheet-01m

Rev: 00

Del: 04/02/2020

REPRESENTATIVE IMAGE OF THE PRODUCT



EAN CODE	INTERNAL CODE
8004168108105	5110

PRODUCT NAME

TOAST WITH SPELLED FLOUR

PRODUCT DESCRIPTION

Product obtained after pre-mixing wholemeal flour with water (biga), leavening pause, addition of the other ingredients, kneading, shaping, further leavening pause, cooking, cutting, toasting, cooling and packaging

INGREDIANTS

Flour of **GRAIN** integral tender, flour of **EMMER** wholemeal (11%), flour **GRAIN** soft type "1", iodized salt, brewer's yeast, flour of **GRAIN** tender malted.

The ingredients in **UPPERCASE** they can cause reactions in allergic or intolerant people

It may contain traces of SOYA, EGGS, MILK, SESAME and NUTS (HAZELNUTS AND ALMONDS)

Country of origin of wholemeal soft wheat flour and wholemeal spelled flour: ITALY

MICROBIOLOGICAL FEATURES

Total mesophilic bacterial load	Max 10,000 cfu / g	
Total coliforms	Max 100 cfu / g	
Yeasts	Max 1000 cfu / g	
Molds	Max 1000 cfu / g	
Presumed Bacillus cereus	Max 100 cfu / g	
DIMENSIONAL CHARACTERISTICS (average values)		
Height (cm)	8	

Diviends of the characteristics (average values)		
Height (cm)	8	
Width (cm)	4	
Length (cm)	10	
Single piece weight (g)	50	



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ORGANOLEPTIC CHARACTERISTICS

Product with a characteristic, fragrant flavor, typical flavor due to the presence of spelled flour, light color.

NOMINAL NET WEIGHT

400g - Product subject to natural weight loss

AVERAGE NUTRITIONAL VALUES referred to 100 grams of product

Power	1560	kj	
	372	kcal	
Fat	2.0	g	
Of which saturated fatty acids	0.1	g	
Carbohydrates	70	g	
Of which sugars	1.7	g	
Fibers	8.7	g	
Proteins	15	g	
salt	2.0	g	

ALLERGEN INFORMATION(Allergenic substances present or likely present in the product are indicated with an "X")

7.1221121121121121120114(Manageme Sausstances presented many present in the product are management and X)			
ALLERGEN SUBSTANCE	INTENTIONALLY USED IN THE RECIPE	LIKELY PRESENCE FOR CROSS CONTAMINATION	
	IN THE RECIPE	CROSS CONTAINITION	
Cereals containing gluten and derivatives	X		
Crustaceans and derivatives			
Eggs and derivatives		X	
Fish and derivatives			
Peanuts and derivatives			
Soy and derivatives		X	
Milk and derivatives		X	
Nuts		X (hazelnuts and almonds)	
Celery and celery-based products			
Mustard and mustard products			
Sesame seeds		X	
Sulfur dioxide and sulphites> 10 ppm			
Lupine and lupine-based products			
Molluscs and shellfish-based products			

MINIMUM TERM OF STORAGE

12 months

CONDITIONS OF STORAGE

Store in a cool and dry place, away from sources of heat and light.

INTENDED USE

The product is intended for everyone, with the exception of individuals sensitive to the allergenic substances indicated in the ingredients list

CONSUMPTION ADVICE

The product can be consumed as it is or after wetting with water, to prepare bruschetta or to accompany appetizers or main courses.



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PACKAGING			
PRIMARY PACKAGING			
Polyethylene bag suitable for contact with the product			
CARDBOARD			
N ° PACKAGES x CARTON	15		
EMPTY CARTON WEIGHT (Kg)	0.715		
NET WEIGHT of CARTON (Kg)	6,000		
GROSS WEIGHT of CARTON (Kg)	6.715		
BOX DIMENSIONS (Length x Width x Height) (cm)	44 x 33 x 36		
PALLET			
N ° LAYERS	6		
N ° CARTONS x LAYER	6		
N ° CARTONS x PALLET	36		
N ° PACKAGES x PALLET	540		
PALLET HEIGHT (excluding platform) (cm)	216		

SIGNATURE AND STAMP		