

# **DATA SHEET**

## Caponata with whole wheat flour 800g

Data sheet-04b

Rev: 00

Del: 02/18/2020

#### REPRESENTATIVE IMAGE OF THE PRODUCT



EAN CODE	INTERNAL CODE
8004168000195	85195

# **PRODUCT NAME**

## **TOAST WITH WHOLEMEAL FLOUR**

#### PRODUCT DESCRIPTION

Product obtained after pre-kneading wholemeal flour with water (biga), leavening pause, addition of the other ingredients, kneading, donut molding, further leavening pause, cooking, transversal cut in 2 halves, biscuit, cooling and packaging

#### **INGREDIANTS**

INGREDIANTS: Flour of GRAIN whole meal tender (46%), flour of GRAIN soft type "1", iodized salt, brewer's yeast.

The ingredients in **UPPERCASE** they can cause food allergies and intolerances in sensitive individuals. It may contain traces of **SOYA**, **EGGS**, **MILK**, **SESAME** and **NUTS** (**HAZELNUTS** and **ALMONDS**)

Origin of wholemeal soft wheat flour: Italy

#### **MICROBIOLOGICAL FEATURES**

Single piece weight (g)

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)			
Inner diameter (cm)	3		
Outside diameter (cm)	15		

66



# **DATA SHEET**

## Caponata with whole wheat flour 800g

Data sheet-04b

Rev: 00

Del: 02/18/2020

#### **ORGANOLEPTIC CHARACTERISTICS**

Product with the typical flavor of wholemeal flour, dark color, crumbly and crunchy texture.

#### **NOMINAL NET WEIGHT**

800g - Product subject to natural weight loss

# **AVERAGE NUTRITIONAL VALUES referred to 100 grams of product**

Power	1556	kj	
	371	kcal	
Fat	2.1	g	
Of which saturated fatty acids	0.1	g	
Carbohydrates	70	g	
Of which sugars	1.3	g	
Fibers	7.3	g	
Proteins	14	g	
salt	2.0	g	

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

71===110=11 = 11111 = 1 = 1 = 1 = 1 = 1 =			
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.



# **DATA SHEET**

# Caponata with whole wheat flour 800g

Data sheet-04b

Rev: 00

Del: 02/18/2020

PACKAGING SELLING UNIT		
PACKAGING WEIGHT (g)	20	
OVERALL DIMENSIONS (Length x Width x Height) (cm)	15 x 15 x 23	
CARDBOARD		
N ° PACKAGES x CARTON	6	
EMPTY CARTON WEIGHT (kg)	0.715	
NET WEIGHT of CARTON (Kg)	4,800	
GROSS WEIGHT of CARTON (carton + primary packaging + product) (Kg)	5.635	
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	216	
PALLET HEIGHT (excluding platform) (cm)	216	

SIGNATURE AND STAMP