

DATA SHEET

Panbruschette with wholemeal flour 140g

Data sheet-02e

Rev: 00

Del: 21/01/2020

REPRESENTATIVE IMAGE OF THE PRODUCT



EAN CODE	INTERNAL CODE
8004162215113	5121

PRODUCT NAME

TOAST WITH WHOLEMEAL 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 into square pieces, baking, cooling and packaging

INGREDIANTS

Length (cm)

Single piece weight (g)

Flour of GRAIN whole wheat tender (59%), flour of GRAIN soft type "1", iodized salt, brewer's yeast, flour of GRAIN tender malted.

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**)

Country of origin of wholemeal soft wheat 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)	0.5		
Width (cm)	7		

7

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ORGANOLEPTIC CHARACTERISTICS

Product with a characteristic flavor, dark color typical of wholemeal flour, crumbly and crunchy consistency.

NOMINAL NET WEIGHT

140g - Product subject to natural weight loss

AVERAGE NUTRITIONAL VALUES referred to 100 grams of product

Power	1572	kj	
	375	kcal	
Fat	2.2	g	
Of which saturated fatty acids	0.1	g	
Carbohydrates	69	g	
Of which sugars	1.7	g	
Fibers	9.1	g	
Proteins	15	g	
salt	1.7	g	

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

ALLERGEN SUBSTANCE	INTENTIONALLY USED IN THE RECIPE	LIKELY PRESENCE FOR CROSS CONTAMINATION
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				
SELLING UNIT				
DESCRIPTION	Transparent plastic tray with three seats, closed with coextruded polypropylene material			
WEIGHT (g)	8			
DIMENSIONS (Length x Width x Height) (cm)	24.5 x 11 x 4			
EXHIBITOR CARTON WITH LID				
N ° PACKAGES x CARTON	16			
EMPTY CARTON WEIGHT (Kg)	300			
NET WEIGHT of CARTON (Kg)	2,240			
GROSS WEIGHT of CARTON (carton + tray + product) (Kg)	2.668			
DIMENSIONS (Length x Width x Height) (cm)	39.5 x 26 x 26.5			
PALLET				
N ° LAYERS	8			
N ° CARTONS x LAYER	10			
N ° CARTONS x PALLET	80			
N ° PACKAGES x PALLET	1280			
PALLET HEIGHT (excluding platform) (cm)	212			

SIGNATURE AND STAMP

