BISCOTTIFICIO Domenico Mascolo A GRAGNANO DAL 1951	**TECHNICAL DATA SHEET** **Wholewheat flour caponata mignon 300g**	Scheda tecnica-04g Rev: 04 Del: 05/03/2024

REPRESENTATIVE IMAGE OF PRODUCT

EAN CODE	INTERNAL CODE
8004168041952	**4195**

PRODUCT NAME

PANE BISCOTTATO CON FARINA INTEGRALE

PRODUCT DESCRIPTION

Product obtained by dosing and kneading the ingredients, shaping into a bun, resting for leavening, cooking, cutting crosswise into 2 halves, biscuiting, cooling and packaging

INGREDIENTS

INGREDIENTS: Soft WHEAT flour type “00”, water, wholemeal soft WHEAT flour (43%), sourdough starter (soft WHEAT flour type “00”, water), salt, brewer’s yeast.

May contain SOY and MUSTARD

The ingredients highlighted in CAPITAL LETTERS may cause reactions in allergic or intolerant people

MICROBIOLOGICAL CHARACTERISTICS

Total mesophilic bacterial load	Max 10.000 ufc/g
Total coliforms	Max 100 ufc/g
Yeasts	Max 1000 ufc/g
Molds	Max 1000 ufc/g
Bacillus cereus presumed	Max 100 ufc/g

DIMENSIONAL CHARACTERISTICS (average values)

Internal diameter (cm)	7 - 8

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Esternal diameter(cm)	1,5 - 2
Single piece weight (g)	20

ORGANOLEPTIC CHARACTERISTICS

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

NOMINAL NET WEIGHT

300g

AVERAGE NUTRITIONAL VALUES per 100 grams of product

NUTRITIONAL INFORMATION Average nutritional values per 100 g			Reference intake for an average adult (8400 kj/2000 kcal)	
energy	1542/368	Kj/Kcal	18	%
fats	0,5	g	0,7	%
Satured fats	0,1	g	0,5	%
carbohydrates	80	g	31	%
sugars	4,0	g	4	%
fiber	2,6	g		
protein	11	g	22	%
salt	1,4	g	23	%

ALLERGEN INFORMATION (Allergen substances present or likely to be 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 (grain)	
Crustaceans and derivatives		
Eggs an derivates		
Fish and derivates		
Peanuts and derivates		
Soy and derivates		X
Milk and derivates		
Nuts		
Celery and celery-based products		
Mustard and mustard-based products		X
Sesame seeds		
Sulphur dioxide and sulphites >10 ppm		
Lupin and lupin-based products		
Molluscs and mollusc-based products		

MINIMUM CONSERVATION PERIOD

12 months

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STORAGE CONDITIONS
Store in a cool, dry place, away from heat sources.
INTENDED USE
The product is intended for everyone, except individuals sensitive to the allergenic substances indicated in the
CONSUMPTION TIPS
The product can be consumed as is or after wetting it with water, to prepare bruschetta or to accompany appetizers or main courses.

PACKAGING	
SALES UNIT	
DESCRIPTION	PET tray closed with transparent polypropylene packaging
PACKAGE WEIGHT (g)	20
OVERALL DIMENSIONS (Length x Width x Height) (cm)	25 x 15 x 8h
CARTON	
N° PACKAGES per BOX	20
EMPTY BOX WEIGHT (kg)	0,600
NET BOX WEIGHT (Kg)	6,000
GROSS BOX WEIGHT (box + primary packaging + product) (Kg)	7,000
DIMENSIONS (Length x Width x Height) (cm)	52 x 25 x 33h
PALLET	
N° LAYERS	6
N° CARTONS per LAYER	6
N° CARTONS per PALLET	36
N° PACKAGES per PALLET	720
PALLET HEIGHT (excluding platform) (cm)	198

SIGNATURE AND STAMP

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