BISCOTTIFICIO Domenico Mascolo A GRAGNANO DAL 1951	**TECHNICAL DATA SHEET** **PUFF PASTRY SLAB**	Datasheet-12d-4 Rev: 00 Date: 09/02/2021

REPRESENTATIVE IMAGE OF THE PRODUCT

PRODUCT CODE

8069

NAME OF THE PRODUCT

PUFF PASTRY PRODUCT

PRODUCT DESCRIPTION

Neutral semi-finished puff pastry. (Semi-finished product for professional use)

INGREDIENTS

Type "00" soft WHEAT flour, vegetable margarine without hydrogenated fats mixed with butter [vegetable oils and fats (palm, rapeseed), water, **BUTTER**, **whey** powder, salt, emulsifiers: mono and glycerides of fatty acids and sunflower lecithin, honey, flavorings, acidifier: citric acid, coloring: beta carotene], water, salt, **SALT** powder, flavorings

May contain traces of **EGGS**, **SOY** and **NUTS**

Ingredients in **CAPITAL LETTERS** may cause reactions in allergic or intolerant people

MICROBIOLOGICAL CHARACTERISTICS

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
Bacillus cereus presumed	Max 100 cfu/g

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DIMENSIONAL AND WEIGHT CHARACTERISTICS (average values)	
Height(cm)	0,5
Width x Length(cm)	20 x 30
Single piece weight (g)	143

ORGANOLEPTIC CHARACTERISTICS
Rectangular in shape, yellow to brown in colour, smell and taste typical of a baked product.

AVERAGE NUTRITIONAL VALUES referred to 100 grams of product			
Energy	2308	Kj	
	554	Kcal	
Fats	37	g	
Of which saturated fatty acids	5,2	g	
Carbohydrates	45	g	
Of which sugars	3,7	g	
Fibres	1,8	g	
Proteins	8,6	g	
Salt	0,45	g	

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

ALLERGEN SUBSTANCE	USED IN THE RECIPE	PROBABLE PRESENCE FOR CROSS CONTAMINATION
Cereals containing gluten and derivatives	X	
Crustaceans and derivatives		
Eggs and derivatives		X
Fish and derivatives		
Peanuts and derivatives		
Soybeans and derivatives		X
Milk and dairy products	X	
Nuts		X
Celery and celery products		
Mustard and mustard products		
Sesame seeds		
Sulphur dioxide and sulphites>10 ppm		

Lupin and lupine products		
Molluscs and mollusc products		

DATE OF MINIMUM DURABILITY

8 months

STORAGE CONDITIONS

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

INTENDED USE

The product is intended for everyone, with the exception of individuals who are sensitive to the allergenic substances indicated in the allergen information

PACKAGING	
PRIMARY PACKAGING	
DESCRIPTION	Bag of plastic material (high-density polyethylene) suitable for contact with the product
WEIGHT OF THE PRIMARY PACKAGING (g)	25
CARDBOARD	
N° PIECES x CARTON	14
EMPTY CARTON WEIGHT (kg)	0.350
NET WEIGHT OF CARTON (Kg)	2,000
GROSS WEIGHT of the CARTON (carton + primary packaging + product) (Kg)	2,375
DIMENSIONS (Length x Width x Height) (cm)	
PALLET	
N° LAYERS	13
N° CARTONS x LAYER	9
N° CARTONS x PALLET	117
N° PIECES x PALLET	1640
PALLET HEIGHT (excluding platform) (cm)	208

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STAMP AND SIGNATURE