FOCACCIA® genovese		TECHNICAL SHEET			SP.XXX		
BUSINESS NAME		PIZZA BASE	W/TOMATO		FINAL WEIGHT		285 gr
CODE	1900/D		DIMENSION		29 cm		
SELLING NAME		OVEN FROZEN PRODUCT					
INGREDIENTS		Soft wheat flour type "0"*, tomato purée° 26%, water, sunflower seeds oil, sale, brewer's yeast, malted wheat flour, sugar, oregano, pepper.					
RAW MATERIAL ORIGIN		*CEE origin product - ° italian product					
ALLERGENS		Gluten. Producted in a factory where it's used also milk, egg					
PRODUCTION PROCESS		Dough proofing by natural yeast, base cooking, freezing and storage at -18°C.					
PACKAGING		pcs/pack	5	pack/ct	5	pcs/ct	25
FACIAGING	,	Туре	polyetii		ct/plt		18
PALLETTIZATI	ON	Typology			EPAL		
909 (1500) C. 11200 (1994) - PARO (1995) A	***************************************		Type neutral 02,06,002 h plt 217 cm Codification: L.shift (1-2-3).line (A-B).ddd (0-366).yy (00				
BATCH COD	E	ex.L1.A.168.11					
SHELF LIFE WAY OF USING		12 months at -18°C; 1 month at -12°C; 1 week at -6°C; 3 days in ice comparteme in refrigerator. Once defrosted the product mustn't be frozen again and can be maintained in refrigerator. Defrost the product at room temperature for 10 minutes, heat up in the oven at 220-250°C for 8-5 minutes. Top as you like.					
TRANSPORT		Transport made by trucks able to maintain product temperature at -18°C (max +3°C=-15°C) for all transport period. The trucks must be conform to rules written in international transport agreement about food and to D.M. 28/02/84 and following dispositions.					
		TVC			3		
		-				00.000	ufc/g
			otal Coliforn		< ;	1.000	ufc/g
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		Es	otal Coliforn cherichia Co lococcus Au Clostridi Yeasts	oli	< ; < < <	1.000 10 100 300 1.000	ufc/g ufc/g ufc/g ufc/g ufc/g
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