

FOCACCIA[®] <i>genovese</i>		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. Produced 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
		Type	polyetilen film		ct/plt	48	
PALLETTIZATION		Typology	carton		Type plt	EPAL	
		Type	neutral 02,06,002		h plt	217 cm	
BATCH CODE		Codification: L.shift (1-2-3).line (A-B).ddd (0-366).yy (00-99) ex.L1.A.168.11					
SHELF LIFE		12 months at -18°C; 1 month at -12°C; 1 week at -6°C; 3 days in ice compartement in refrigerator. Once defrosted the product mustn't be frozen again and can be maintained in refrigerator.					
WAY OF USING		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.					
MICROBIOLOGICAL CHARACTERISTICS*		TVC			< 100.000		ufc/g
		Total Coliforms			< 1.000		ufc/g
		Escherichia Coli			< 10		ufc/g
		Stafilococcus Aureus			< 100		ufc/g
		Clostridi			< 300		ufc/g
		Yeasts			< 1.000		ufc/g
		Moulds			< 1.000		ufc/g
		Salmonella spp			Absent in 25 gr		
CHEMICAL-PHISICAL CHARACTERISTICS*		Listeria Monocitogenes			Absent in 25 gr		
		Protein			6,9		%
		Fats			2,7		%
		Carbohydrates			44,6		%
		Energy value (Kcal/100g)			230	(KJ/100g)	950
		pH	5		aw	0,9	Salt
* The parameters are to be considered on average.							
Prepared by Quality Assurance							
Rev. No.		Date		Object of modification			
0		12/12/2012		New documentation			