

Quality managing system - UNI EN ISO 9001: 2008			
	Product specification Soft classic amaretti 170g	Rev. 3 del 27.06.21	4 total pages

1. SUPPLIER INFORMATION

Product: Amaretti soft 170g	Product Code: AM170 Brand: FALCONE EAN CODE: 8023696005762 OUTER EAN CODE: 8023696005786
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Supplier: Pescaradolg srl	
Supplier Address: via Sardegna 1/A - Moscufo (PE) – Italy Zip code: 65010	
Telephone No: 085 975305	Fax Number: 085 975152
E-mail: info.falcone@dolciaria.com	Contact name: LORENZO SALVEMINI

2. Brief Product Description

Half sphere biscuit rich of almonds.

Length: 5 cm., height: 2 mm. ,

Assembled inside a blister in an aluminium bag containing 170g

3. PRODUCT INGREDIENT LIST

Soft Amaretti

Confectionary bakery product

Ingredients: Apricot kernel flour 30%, sugar, almonds flour 15%, pasteurized egg white, flavors, honey, baking agents: ammonium hydrogen carbonate.

CONTAINS: EGGS, ALMONDS.

PRODUCED IN A FACILITY THAT MAY ALSO PROCESS WHEAT, MILK, WALNUTS, HAZELNUTS, PISTACHIOS, SOY.

Store dry and cool place.

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4. Packaging & Storage

PACKAGING:

Primary (Immediate)	Secondary (Boxing)
Alluminium bag +carton box	Cases containing 12 pieces

Unit Dimension: **Length:** 13.2 cm. **Width:** 6.2 cm. **Height:** 20 cm.

a)Case Dimensions: **Length:** 40.5 cm. **Width:** 30 cm. **Height:** 21 cm.

Units per case: 12 **Cases per pallet:** 72

Pallet layout: 80 x 120 x 212 cm. (9 layers of 8 cases each)

Net Weight per retail unit/label: 170g

Gross weight of a 12 pieces full case: 3.1 kg.

Delivery Temperature: ambient (more less 18 °C)

STORAGE:

Shelf life from production: 10 months

Shelf life after opening and special conditions: 7 days

Storage Conditions: ambient (15-25 °C)

BEST BEFORE AND LOT CODE ON THE PACKAGING :

Best before : dd/mm/yyyy

Lot. Code :

XX	YYY	ZZ	/n°
Code to identify the product	Day of the year	year	Check digit when a raw material change

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5. Manufacturing Process, Times and Temperatures

Flow diagram:

- 1)
Receiving the raw materials: we have statements to qualify the suppliers containing the standards the raw materials must have at the time they arrive to our warehouse. We also checks them when arrive)
- 2)
Preserving the raw materials: we take care about the rotation of the raw materials and we have a plan against rats and bugs.
- 3)
Dosing the raw materials: we control physically this step
- 4)
Mixing the raw materials: we control physically this step
- 5)
Straining: we control physically this step
- 6)
Garnishing
- 7)
Baking: 250 °C x 20 minutes
- 8)
Making cold: during the cooling all the products are checked with our metal detector.
- 9)
Packing
- 10)
Products warehouse

During the points from 7 to 9 we have physical and chemical controls
We have also a detailed cleaning plan.

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6. Nutritional and Analytical Data:

DICHIAZIONE NUTRIZIONALE MEDIA AVERAGE NUTRITION DECLARATION DÉCLARATION NUTRITIONNELLE MOYENNE DURCHSCHNITTICHE NAHRWERTE INFORMACIÓN NUTRICIONAL		PER / POUR / JE 100 g
ENERGIA - ENERGY - ÉNERGIE - ENERGIE		1981 kJ
VALOR ENERGÉTICO		474 kcal
GRASSI - FAT - GRAISSES - FETT - GRASAS		25,5 g
DI CUI ACIDI GRASSI SATURI - OF WHICH SATURATES DONT ACIDES GRAS SATURÉS DAVON GESÄTTIGTE FETTSÄUREN - DE LAS CUALES SATURADAS		6,1 g
CARBOIDRATI - CARBOHYDRATE - GLUCIDES KOHLENHYDRATE - HIDRATOS DE CARBONO		45,8 g
DI CUI ZUCCHERI - OF WHICH SUGARS DONT SUCRES - DAVON ZUCKER - DE LOS CUALES AZÚCARES		32,8 g
FIBRE - FIBRE - FIBRES ALIMENTAIRES BALLASTSTOFFE - FIBRA ALIMENTARIA		3,5 g
PROTEINE - PROTEIN - PROTÉINES - EIWIEB - PROTEÍNAS		13,6 g
SALE - SALT - SEL - SALZ - SAL		0,13 g

7. MICROBIOLOGICAL DATA

	<i>TARGET</i>
T.V.C.	<u><100</u>
Coliform	<u><10</u>
<i>Escherichia Coli</i>	<u><10</u>
<i>Staphylococcus Aureus</i>	<u><10</u>
<i>Salmonella</i>	<u>Absent</u>
<i>Yeasts/Moulds</i>	<u><10</u>

Pescaradolg srl
Lorenzo Salvemini

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