

CROSTINI with ROSEMARY - BAG 200 g



Product name	CROSTINI with ROSEMARY – BAG 200 g
Product code	0912
Intrastat code	1905409000
Country of origin	Italy
General appearance	Golden with dark green pieces
processing	Heat treatment at 180 $^\circ$ -200 $^\circ$
Shelf life on manufacture	12 months
Shelf life on delivery	8 months
Shelf life once opened	10 days

INGREDIENTS		
Ingredients	Percentage	Country of origin
Wheat flour	-	Italy
High oleic sunflower oil	-	Italy
Extra virgin olive oil	-	Italy
Sea salt	-	Italy
rosemary	1%	Italy
Brewer's yeast	-	Italy
Wheat malt	-	Italy
Contain: gluten		
May contain traces of sesame		
and milk		

ALLERGY INFORMAT	ION			
	INTENTIONAL ADDITION		CARRY OVER/ CROSS CONTAMINATION	
COMPONENT	PRESENT IN PRODUCT	IN WHICH RAW MATERIAL IT IS PRESENT	PRESENT IN OTHER PRODUCTS MANUFACTURED ON SAME LINE	PRESENT IN SAME MANUFACTURING FACILITY
Tree Nuts (&				
derivatives)				
Sesame Seeds (&				
derivatives ie. sesame			X	
oil)				
Milk (& derivatives)			Х	
Eggs (& derivatives)				
Soy Products (incl. Soy				
Oil)				
gluten	Х	Wheat flour		
Sulphites				

Nutritional information			
Mean value per 100 g of product			
Energy 1995 kJ/ 474 kcal			
fat 15,6 g			
Of wich saturates 2,2 g			
Carbohydrate 72,4 g			
Of wich sugar 2,2 g			
Fibers 3,2 g			
Protein 9,4 g			
Salt 2,7 g			

Nutrition Fac	ts
About 7 servings per container	
Serving Size 10 pieces	30g
Amount per serving Calories	30
%Dai	ily Value*
Total Fat 4.5 g	6 %
Saturated Fat 0.5 g	3 %
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 320 mg	14%
Total Carbohydrate 22 g	8 %
Dietary Fiber 1 g	4 %
Total Sugars 1 g	
Includes 0 g Added Sugars	0%
Protein 3 g	
Vitamin D 0 mcg	0 %
Calcium 8mg	0 9
Iron Omg	0 %
Potassium 38 mg	0 %
 The % Daily Value (DV) tells you how nutrient in a serving of food contributes diet. 2,000 calories a day is used for gener advice 	to a daily

PRODUCT USE

Product intended for human consumption. The way it is. Not suitable for allergy sufferers. Suitable for children and the elderly

These crostini are excellent with a drink or as substitute for bread

Organoleptic properties

Golden with typical of olive oil

MICROBIOLOGICAL STANDARD	
Count of Molds UFC/g	<100
Count of Yeasts UFC/g	<100
Salmonella (on 25g)	Absent
Listeria monocytogenes (on 25g)	Absent
Total bactery counts UFC/g	<500
Escherichia coli UFC/g	<10
Total coliforms	<10

CHEMICAL & PHISICAL STANDARD	
PARAMETER	TARGET
pH	-
AW (water activity)	<0,6
Moisture	<10
fragrance	Intense
color	Gold
flavor	Typical
Consistency	Crisp

General Storage

Keep in a cool dry place.

INSTRUCTIONS FOR USE

After opening the package, keep the product tightly closed in the bag and away from moisture.

PACKAGING			
Packaging "feat	Packaging "features"		
Product package	d in sealed bags, then placed in a box sealed with glue.		
Primary	Neutral film PPCX 30 µm - PPCT 35 µm + matt varnish		
packaging			
Batch	Each box has a 6 digits number after L: the L stands for 'lot number'; the first digit is		
identification	the number of the production line, the second and the third, are the number of the year		
	of the production and the last three digits represent the day of the year, counting from		
	1 to 365.		
Tertiary	Recicled cardboard box		
packaging			

TRACEABILITY and LABELLING	
Traceability	Every day we record lot number of raw materials that we use during the production. Each lot of our product is linked to the correspondent ingredients.
Traceability	
Shelf-life Date format	DD -MM-YY
Batch/ Lot Number Format	L PL YYDDD
Individual labelling	Yes
Case labelling	Yes
Unit UPC Bar code	0 69145 73007 4
Master case Bar Code	0 69145 73817 9

PACKAGING & PALLETTISATION	
Gross Weight of Unit	208 g
Net Weight of Unit	200g
No Unit per case	12
Pallet Type	NON-EUR 80cm X 120cm
Pallet Height	210 cm
No. of cases/ Layer	9
No.of layers/pallet	9
Packaging pallet	Protective stretch film

PACKAGING INFORMATION			
Dimension of unit Dimension of Case			
Lenght	11 cm		26 cm

Width	6 cm	38,5 cm
Height	23 cm	22 cm

PACKAGING WEIGHT PER UNIT OF SALES PER 200 G	
Weight primary packaging (59,4%	8 g
PP+40,6%PE)	
Weight terziary packaging (Board PAP)	25 g