			Tel.		Fa	k:			
		<b>Rev.</b> 2	del	11/12/2023	Approvazion	e: AQ	Emissione	: CQ	
			SPECIFICA PRODOTTO FINITO						
		GRISSOTTI OLIVE (BIOLOGICI) Cod. Prod.							
		OLIVES BREADSTICKS				GRIS BIO OL			
		PRODUCT - OR	RGANOI						
Annoaranco:	Typical b								
Appearance: Smell:		Typical breadstick covered with olives  Specific, aromatic of olives							
Colour:		Light to medium brown, typical of a breadstick well cooked, not burnt							
Taste:		Typical							
Dimension:		Long hand rolled shape, irregular edges							
Foreign bodies:		None							
		≥ 130 g (Directive 76/211/CEE - Law 690/78)							
				1					
PACKAGING			PALLETISATION						
Appearance:		No defects, clean		Units per box:		:	10 x 130 g		
Sealing:		Regular, hermetic		Boxes per layer:			20		
Batch / TMC:		"dd/mm/yyyy" on film, on side		Layers:			7		
Tray PET [mm]:	9,5 g - 95	9,5 g - 95 x 255 x 45h		Boxes per pallet:			140		
Plastic film PP:	Transpar	Transparent		Units per pallet:			1400		
Carton:	Without	Without defects. Compliant with		Outer case dimension [mm]:		280	280 x 210 x 270h		
Carton:		nt regulations		Pallet dimension [mm]:			1000 x 1200 x 1230h		
INGREDIENTS			Wheat flour*, olives* (10,5 %), extra virgin olive oil* (10,3 %), yeast, salt, malted barley flour*  * Organic						
FOOD INTOLERANCE			Allergens: allergenic substances are highlighted in bold in the list of ingredients, as required by Directive 2003/89/EC, Directive 2005/26/EC and EU Reg. 1169/2011						
ALLERGEN LABELING				Contains <b>Gluten</b> . It may contain <b>Soy</b> and <b>Mustard</b> .					
GMOs				The product does not contain ingredients / additives deriving from GMOs, in compliance with EU Reg. 1829/2003 and EU Reg. 1830/2003					
IONIZING RADIATIONS				Absence of treatments with ionizing radiation					
SHELF LIFE				10 months					
STORAGE METHOD			Keep in a cool dry place. Once the package is opened, keep the product in an airtight container						
					cterial Count:	≤	100	u.f.c./g	
MICROBIOLOGICAL CONTAMINANTS			<b>Total Colif</b>	orms:	≤	30	u.f.c./g		
IVIICKUDIULU	GICAL CO	IN I AIVIIIVAIN I S		Yeast:		≤	30	u.f.c./g	
				Mould:		≤	30	u.f.c./g	
				Energy:		1901	L - 453	kJ - kcal	
AVERAGE NUTRITIONAL VALUES per 100 g of product			Fat:		1	7,4	g		
			of which sa	aturates:		2,8	g		
			Carbohydr	ate:	_	1,6	g		
			of which s			3,1	g		
			Fibre:	-		5,5	g		
				Protein:			9,3	g g	
				Salt:		_	L,8	<u>8</u>	
				1			,-	ъ	