


			Tel.:		Fax:				
	Rev.	4	del	11/12/2023	Approvazione:		AQ	Emissione:	CQ
			SPECIFICA PRODOTTO FINITO						
		CIAPPE CLASSICHE (BIOLOGICHE) CLASSIC LINGUETTE FLATBREAD							Cod. Prod.  CP BIO
PRODUCT - ORGANOLEPTIC PROPERTIES									
Appearance:	Typical of a handmade flatbread								
Smell:	Specific, aromatic								
Colour:	Light to medium brown, typical of a flatbread well cooked, not burnt								
Taste:	Typical								
Dimension:	Long hand stretched shape, irregular edges								
Foreign bodies:	None								
Nominal weight:	≥ 150 g (Directive 76/211/CEE - Law 690/78)								
PACKAGING					PALLETISATION				
Appearance:	No defects, clean				Units per box:	10	x 150 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 x 255 x 45h				Boxes per pallet:	140			
Plastic film PP:	Transparent				Units per pallet:	1400			
Carton:	Without defects. Compliant with current regulations				Outer case dimension [mm]:	280 x 210 x 270h			
					Pallet dimension [mm]:	1000 x 1200 x 2090h			
INGREDIENTS					Wheat flour* , extra virgin olive oil* (11,7 %), salt, yeast, malted <b>barley</b> 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				
MICROBIOLOGICAL CONTAMINANTS					Aerobic Bacterial Count:	≤ 100	u.f.c./g		
					Total Coliforms:	≤ 30	u.f.c./g		
					Yeast:	≤ 30	u.f.c./g		
					Mould:	≤ 30	u.f.c./g		
AVERAGE NUTRITIONAL VALUES per 100 g of product					Energy:	1850 - 439	kJ - kcal		
					Fat:	13,4	g		
					of which saturates:	2,1	g		
					Carbohydrate:	67,4	g		
					of which sugars:	3,3	g		
					Fibre:	4,2	g		
					Protein:	10,1	g		
Salt:	1,75	g							