

## **CROSTINI with BLACK OLIVE - BAG 200 g**



Product name	CROSTINI with BLACK OLIVE – BAG 200 g
Product code	0917
Intrastat code	1905409000
Country of origin	Italy
General appearance	Golden with dark pieces
processing	Heat treatment at 180 ° -200 °
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
Black olives	3%	Italy
Sea salt	-	Italy
Brewer's yeast	-	Italy
Wheat malt	-	Italy
Contain: gluten		

May contain traces of	
sesame and milk	

ALLERGY INFORMATION				
	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
<b>Tree Nuts</b> (& derivatives)				
Sesame Seeds (& derivatives ie. sesame oil)			x	
Milk (& derivatives)			Х	
Eggs (& derivatives)				
Soy Products (incl. Soy Oil)				
gluten	X	Wheat flour		
Sulphites				

Nutritional information		
Mean value per 100 g of product		
Energy 1816 kJ/ 443 kcal		
fat 15,8 g		
Of wich saturates 1,6 g		
Carbohydrate 70,3 g		
Of wich sugar	1,8 g	
Fibers	2,7 g	
Protein	9,2 g	
Salt	2,7 g	

Nutrition Fa	cts
About 7 servings per containe	ər
Serving Size 10 pieces	30g
Amount per serving Calories	130
%	Daily Value*
Total Fat 4.5 g	6 %
Saturated Fat 0 g	0 %
<i>Trans Fat</i> 0 g	
Cholesterol 0 mg	0%
Sodium 320 mg	14%
Total Carbohydrate 21 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 4mg	0 9
Iron Omg	09
Potassium 35 mg	0 %
<ul> <li>The % Daily Value (DV) tells you nutrient in a serving of food contribu diet. 2,000 calories a day is used for ge advice</li> </ul>	tes 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

STORAGE CONDITIONS

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	Product packaged in sealed bags, then placed in a box sealed with glue.		
Primary	Neutral film PPCX 30 µm - PPCT 35 µm + matt varnish		
packaging	ging		
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 73011 1
Master case Bar Code	0 69145 73821 6

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 un	nit	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	