

Zero+4	Technical sheet of finished product		<i>ST-PF</i>	p.1Of2
	Code	First name	DESSERT TIRAMISU'	
Emission			Rev.	3

1. Labeling

Product name	DESSERT TIRAMISU' 95 g
Sales denomination	Gluten-free fresh pastry product
	Ingredients: rehydrated skimmed milk powder, sugar, ladyfingers 10% (sugar, rice flour, corn starch, egg , water, stabilizer: glycerin; raising agent: ammonium bicarbonate; thickener: guar gum; salt), vegetable margarine (fat coconut, sunflower oil and water), mascarpone 5% (milk , milk cream, salt, acidity regulator: citric acid), maltodextrin, egg white, corn starch, cocoa powder, vanilla alcoholate, emulsifiers: mono - and diglycerides of fatty acids; coffee powder, thickeners: carrageenan, xanthan gum; salt, flavouring.
Dietary information	GLUTEN FREE PRODUCT SPECIFICALLY FORMULATED FOR PEOPLE INTOLERANT TO GLUTEN
Nutritional information	For 100g
Energy value	271 kcal / 1135 kJ
Fats	11 g
Saturated	8,2 g
Carbohydrates	39 g
Sugars	25 g
fibers	0,9 g
Protein	3,0 g
salt	0,26 g
Allergens	
Produced in a factory authorized for the production and packaging of gluten-free pastry and ice cream products.	
Contains:	eggs, milk and derivatives
It may contain traces of:	nuts and soy derivatives
Net weight	95 g
Sales unit EAN code	
Multiple packing EAN code	
Best before	The DD-MM-YY
Production lot	L xxxxx
Method of conservation	STORE IN THE FRIDGE 0/ +6 °C
How to use / Instructions for consumption	Once opened, consume within three days

2. Product features

Description	Dessert with mascarpone, coffee and cocoa
shelf life	35 days respecting the correct storage methods

Microbiological limits according to EC Reg. 1441/07	
Microorganisms	Limit
Total Microbial Load	< 100,000 cfu/g

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total coliforms	< 100 cfu/g
Escherichia Coli	< 10 cfu/g
Staphylococcus aureus (coag.+)	< 10 cfu/g
B. Cereus	< 100 cfu/g
Yeasts	< 1000 cfu/g
Molds	< 1000 cfu/g
Salmonella	Absent in 25g
Listeria monocytogenes	Absent in 25g

3. Packaging

	Packaging method
Primary packaging	Plastic cup and plastic lid
Secondary packaging and number of packages	Cardboard box containing 6 glass cups
Dimensions of the secondary packaging	
Palletization	TO BE DEFINE

4. Permissions

Sanitary authorization n. 1/05/379
EC recognition n. 03 1838 issued 03/14/2006
Recognition of the establishment by the Ministry of Health, Dept. for Veterinary Public Health, nutrition and food safety, for the production and packaging of gluten-free pastry and ice cream products (Decree of 02/27/2006, prot: 2006/off 448/18) pursuant to 'art. 7 of Legislative Decree No. 111/1992.

5. Food safety guarantees provided

Compliance with current hygiene standards and with Reg.852/04 853/04 CE	<input checked="" type="checkbox"/>
Control of compliance with transport temperatures (from raw material to finished product)	<input checked="" type="checkbox"/>
Traceability in compliance with EC Reg. n. 178/2002	<input checked="" type="checkbox"/>
Food suitability of the packaging: compliance with DM 21.3.73 and subsequent amendments	<input checked="" type="checkbox"/>
Metrological controls	<input checked="" type="checkbox"/>
Absence of gluten-Inclusion in the register of the Ministry of Health	<input checked="" type="checkbox"/>
Absence of GMOs (genetically modified organisms) and their derivatives	<input checked="" type="checkbox"/>

6. Certifications

IFS certification
BRC certification
DTP 108 product certification (gluten <10ppm)