



## Technical Sheet: Sfoglietta™ Classica

### Product Description:

A traditional Sfoglietta™ filled with rich tomato salsa, mature cheddar cheese, and salty capers — a savory bite of Sardinian flavor wrapped in golden puff pastry.

### Ingredients:

Puff Pastry (65%): Wheat Flour, Water, Margarine (Palm Oil, Rapeseed Oil, Water, Salt, Emulsifiers: E471, E475), Salt.

Salsa (15%): Tomatoes (96.5%), Onion (1%), Sugar, Salt, Basil (0.5%), Oregano (0.3%), Citric Acid.

Mature Cheddar Cheese (9%): Milk.

Capers (3%): Capers, Water, Spirit Vinegar, Salt.

Egg Wash (6.28%): Egg, Egg Yolk.

### Allergen Information:

Contains: Wheat (Gluten), Milk, Eggs.

May Contain Traces of: Fish, Nuts, Seeds, Sesame, Soy, Celery, Mustard, Crustaceans, Molluscs, Peanuts, Lupin, and other allergens due to the shared production environment.

### Nutritional Information (Per 100g):

Energy: 325 kcal

Protein: 7.39 g

Carbohydrates: 27.15 g

– of which sugars: 1.30 g

Fat: 20.79 g

– of which saturates: 10.63 g

Fibre: 0.71 g

Salt: 0.71 g

### Storage Conditions:

Store at -18°C. Do not refreeze after defrosting.

Shelf life: 6 months from production date (frozen).

**Oven Cooking Guidelines (From Frozen):**

Preheat oven to 200°C (non-ventilated) | Gas Mark 5

Place frozen Sfoglietta™ on a non-stick or lined baking tray with 2–3 cm of space between each

Bake for 15–20 minutes or until golden and crispy

Allow to cool before serving.

For best quality, serve immediately after baking.

If kept in a hot hold unit, maintain at  $\geq 63^{\circ}\text{C}$  and consume within 2 hours

If refrigerated, consume within 24 hours and reheat to  $\geq 75^{\circ}\text{C}$  before serving

(Cooking appliances vary. These instructions are guidelines only.)

**Top Tips for Pastry:**

Bake directly from frozen. Ensure even tray spacing for airflow and crispiness. Rest briefly before serving for best texture.

**Packaging Details (60 Pieces):**

Primary Packaging: Blue tinted polythene liner (300 × 585 × 550 mm)

Secondary Packaging: White single-wall cardboard box (305 × 229 × 229 mm)

Internal Protection: 6-piece layers separated by greaseproof paper (228 × 356 mm)

Stacking Support: PuffPizza® base card (gold/silver, 200 × 300 mm) every 30 units

Box Labelling: Branded outer + inner liner label with baking instructions, allergens, BBE, batch code

Gross Weight: Approx. 5.8–6.0 kg per box

**Produced by:**

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