

	PRODUCT TECHNICAL DATA SHEET	Mod QSA 10 – rev 3 del 8/01/2019
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CROSTINI with MEDITERRANEAN HERBS- BAG 200 g	
	
Product name	CROSTINI with MEDITERRANEAN HERBS – BAG 200 g
Product code	0925
Intrastat code	1905409000
Country of origin	Italy
General appearance	Golden
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
Tomato	3%	Italy
Sea salt	-	Italy
Oregano	1%	Italy
Onion	1%	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
Tree Nuts (& derivatives)				
Sesame Seeds (& derivatives ie. sesame oil)			x	
Milk (& derivatives)			x	
Eggs (& derivatives)				
Soy Products (incl. Soy Oil)				
gluten	x	Wheat flour		
Sulphites				

Nutritional information	
Mean value per 100 g of product	
Energy	1860 kJ/ 447 kcal
fat	15,2 g
Of wich saturates	3,1 g
Carbohydrate	72,2 g
Of wich sugar	3,1 g
Fibers	3,3 g
Protein	9,6 g
Salt	2,7 g

Nutrition Facts	
About 7 servings per container	
Serving Size 10 pieces	30g
Amount per serving	
Calories	130
% Daily Value*	
Total Fat 4.5 g	6 %
Saturated Fat 1 g	5 %
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 320 mg	14%
Total Carbohydrate 22 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 %
Iron 0mg	0 %
Potassium 36mg	0 %
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice	

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
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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 “features”	
Product packaged in sealed bags, then placed in a box sealed with glue.	
Primary packaging	Neutral film PPCX 30 µm - PPCT 35 µm + matt varnish
Batch identification	Each box has a 6 digits number after L: the L stands for ‘lot number’; the first digit is 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 packaging	Recicled cardboard box

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 30025 3
Master case Bar Code	0 69145 73925 1

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 unit		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% PP+40,6% PE)	8 g
Weight tertiary packaging (Board PAP)	25 g