


	<p>Technical Sheet</p> <h1>Focaccia Mediterranea</h1>	
<p>ST PF 49012 Rev. 0 del 01/09/15</p>		<p>Pag. 1 di 4</p>


## Focaccia Mediterranea



Product code:	49012
Brand:	Lanterna Alimentari
Denomination	Partially baked and deep-frozen product
Colour:	Golden yellow with vegetables on top
Ingredients: (for allergens please refer to the table below)	Mixed vegetables 33% (cherry tomatoes, yellow and red peppers, green olives, capers in varying proportion), durum semolina WHEAT flour, water, soft WHEAT flour, extra virgin olive oil, yeast, salt, potato flakes, oregano.
Allergen Advice:	Contains gluten. May contain traces of milk, soy and sesame seeds.
Weight per single piece g:	800 +/- 10%
Product size mm:	275 ± 5 x 375 ± 5 x 27 ± 4
Best Before (if stored at -18°C):	12 months
Storage:	<p>In the freezer:</p> <p>**** o *** -18°C                      Consume preferably before the BBE date on the pack</p>
	<p>** -12°C                                      1 month</p>
	<p>* -6°C                                         1 week</p>
	<p>In the ice compartment                      3 days</p>
	<p>In the fridge                                      24 hours</p>
	<p>Never re-freeze a defrosted product and eat within 24 hours from thawing</p>
Transport:	- 18° C
Baking suggestions:	Pre-heat oven to 200 - 210° C and bake for 7 – 8 minutes

	<p>Technical Sheet</p> <h1>Focaccia Mediterranea</h1>	
<p>ST PF 49012 Rev. 0 del 01/09/15</p>		<p>Pag. 2 di 4</p>

Allergens information:	Contained in the end product according to the recipe		May contain traces	
	YES	NO	YES	NO
Cereals containing gluten that is: wheat, rye, barley, oats, spelt wheat, kamut or any hybrids and products thereof	X (WHEAT, BARLEY)			
Crustaceans and products thereof		X		X
Eggs and products thereof		X		X
Fish and products thereof		X		X
Peanuts and products thereof		X		X
Soy and products thereof		X	X	
Milk and products thereof (including lactose)		X	X	
Shell fruit, that is: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nut (Anacardium occidentale), pecan nuts [Carya illinoensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia nuts or Queensland nuts (Macadamia ternifolia), and products thereof		X		X
Celery and products thereof		X		X
Mustard and products thereof		X		X
Sesame and products thereof		X	X	
Sulfurean dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as total SO2		X		X
Lupine and products thereof		X		X
Shellfish and products thereof		X		X

	<p>Technical Sheet</p> <h1>Focaccia Mediterranea</h1>	
<p>ST PF 49012 Rev. 0 del 01/09/15</p>		<p>Pag. 3 di 4</p>

## Packaging information:

Packaging:	4 pieces each packed in plastic food-grade film
n. pieces/pack	1
Type of case:	Brown cardboard
Case size mm:	400x300x150
Case Weight:	3.2 kg (net); 3.47 kg (gross)
Case EAN Code per case:	5413476965141

## Pallet configuration

Cases per layer:	8
Layers per pallet:	12
Cases per pallet:	96
Net weight per pallet kg:	307.2
Pallet size mm:	800 x 1200 x 1950
Pallet type:	EPAL

## Microbiological standards

Parameters	Method	Value
Total viable count cfu/g	UNI EN ISO 4833:2004	≤1000
Total Enterobacterias cfu/g	NF ISO 21528-2:2004	≤100
Escherichia coli cfu/g	NF ISO 16649-2:2001	< 10
Staphylococcus Coagulase positive cfu/g	NF EN ISO 6888-2:1999/A1:2003	≤100
Moulds cfu/g	ISO 21527-2:2008	≤500
Yeast cfu/g	ISO 21527-2:2008	≤500
Salmonel spp. Per 25 g	UNI EN ISO 6579:2008	Absent per 25g
Listeria monocytogenes per 25 g	NF EN ISO 11290-1:1997/A1:2005	Absent per 25g

	<p>Technical Sheet</p> <h1>Focaccia Mediterranea</h1>	
<p>ST PF 49012 Rev. 0 del 01/09/15</p>		<p>Pag. 4 di 4</p>

## Nutritional values

Parameters	Method	Average Value
Energy kJ/100 g	D.Lgs n° 77 del 16/02/1993 GU n° 69 del 24/03/1993 + DM 18/03/2009 GU n° 120 del 26/05/2009	1041
Energy kcal/100 g	D.Lgs n° 77 del 16/02/1993 GU n° 69 del 24/03/1993 + DM 18/03/2009 GU n° 120 del 26/05/2009	248
Fat g/100g	Rapporti ISTISAN 1996/34 Met A Pag 41	9.5
Of which saturated g/100 g	Rapporti ISTISAN 1996/34 Met A Pag 41 + Rapporti ISTISAN 1996/34 Met A Pag 47	1.5
Carbohydrates g/100g	MI 157 del Rev 1 2007	32
Of which sugar g/100 g	Rapporti ISTISAN 1996/34 Pag 66	3.5
Proteins g/100 g	Rapporti ISTISAN 1996/34 Pag 13	6.3
Salt g/100 g	MI 979 rev 7 2013	2