

	<p>Technical Sheet</p> <h1>Bastoncino alla cipolla</h1>	
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## Bastoncino alla cipolla

Product Code:	49052
Brand:	LANTERNA
Denomination	Type 0 bread with dehydrated onions and lard partially baked and deep-frozen
Description:	Stick shaped bread with square heads
Colour:	Typical of bread with onions and lard
Ingredients: (for allergens please refer to the table below)	Soft WHEAT flour, water, dehydrated onions 4%, lard 3%, salt, yeast, malted WHEAT flour.
Allergen Advice:	contains gluten, may contain traces of milk (included lactose), sesame seeds, soy and products with soy, shell fruit.
Weight per single piece g:	100 +/-10
Product size mm:	225+/-15 x 35+/-15 x 20+/-10
Best Before (if stored at -18°C):	12 months since production date
Storage:	<p>In the freezer:</p> <p>**** o *** -18°C      Consume preferably before the BBE date on the pack</p>
	** -12°C      1 month
	* -6°C      1 week
	In the ice compartment      3 days
	In the fridge      24 hours
	Never re-freeze a defrosted product and eat within 24 hours from thawing
Transport:	- 18° C
Baking suggestions:	Do not defrost, bake for 8-12 minutes at 200°C 210°C a few seconds with steam if possible. Baking temperature might vary according to oven type.

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Allergens information:	Contained in the 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)			
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 ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashew nut ( <i>Anacardium occidentale</i> ), pecan nuts [ <i>Carya illinoensis</i> (Wangenh.) K. Koch], Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia nuts or Queensland nuts ( <i>Macadamia ternifolia</i> ), 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 SO <sub>2</sub>		X		X
Lupine and products thereof		X		X
Shellfish and products thereof		X		X

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## Packaging information:

Packaging:	Single plastic food-grade bag
n. pieces/package	About 60
Type of case:	brown cardboard
External size mm:	392x302x301
Case Weight Kg:	Net 6,0 kg - gross 6,4 kg
Case EAN Code	5413476965196

## Pallet configuration:

Cases per layer:	8
Layers per pallet:	6
Cases per pallet:	48
Net weight per pallet kg:	288
Pallet size mm:	1200 x 800 x 1956
Pallet EAN code	05413476965981
Pallet type:	EPAL

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## 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 in 25g
Listeria monocytogenes per 25 g	NF EN ISO 11290-1:1997/A1:2005	Absent in 25g

## 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	1092
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	258
Fat g/100g	Rapporti ISTISAN 1996/34 Met A Pag 41	3,5
Of which saturated g/100 g	Rapporti ISTISAN 1996/34 Met A Pag 41 + Rapporti ISTISAN 1996/34 Met A Pag 47	1,2
Carbohydrates g/100g	MI 157 del Rev 1 2007	48
Of which sugar g/100 g	Rapporti ISTISAN 1996/34 Pag 66	2,9
Proteins g/100 g	Rapporti ISTISAN 1996/34 Pag 13	8,2
Salt g/100 g	MI 979 rev 7 2013	1,5