


	Technical Sheet <b>Specialità al mais</b>	
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## Specialità al mais

Product Code:	49039
Brand:	Type '0' bread partially baked and deep-frozen
Denomination	Lanterna Alimentari
Description:	Small ciabatta bread with maize
Colour:	Lightly golden yellow with maize sprinkled on top
Ingredients: (for allergens please refer to the table below)	Soft WHEAT flour, water, extruded corn (2%), salt, yeast, sunflower seeds, WHEAT GLUTEN, crushed corn (0,3%), non-hydrogenated vegetable fat (palm), emulsifier: (E472e), turmeric extract. Sprinkled topping with extruded granular maize.
Allergen Advice:	Contains gluten. May contain traces of milk (lactose), sesame seeds, soya and products with soy, shell fruit (almonds and hazelnuts)
Weight per single piece g:	120 gr +/- 20 gr
Product size mm:	170 ± 20 x 70 ± 10 x 40 ± 10
Best Before (if stored at -18°C):	12 months
Storage:	In the freezer: Consume preferably before the BBE date on the pack
	** -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:	Pre-heat oven at 190°C and bake for 12-13 minutes.

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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)			
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 food-grade plastic bag
n. pieces/case	65
Type of case	Brown cardboard
External size mm:	600 x 395 x 305
Case Weight Kg:	7.8 kg (net); 8.48 kg (gross)
Case EAN Code	5413476965486

## Pallet configuration:

Cases per layer:	4
Layers per pallet:	6
Cases per pallet:	24
Net weight per pallet kg:	187
Pallet size mm:	800 x 1200 x 1980
Pallet EAN code	05413476965875
Pallet type:	EPAL

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## Microbiological standards:

Parameters	Method	Value
Total viable count cfu/g	UNI EN ISO 4833:2004	<1.000
Total Enterobacterias cfu/g	ISO 21528-2:2004	<100
Escherichia coli cfu/g	ISO 16649-2:2001	<10
Staphylococcus Coagulase positive cfu/g	UNI EN ISO 6888-1:2004	< 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 6579:2004	Absent
Listeria monocytogenes per 25 g	ISO 11290-1:1996/Amd 1 2004	Absent

## 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	246
Fat g/100g	Rapporti ISTISAN 1996/34 Met A Pag 41	2,4
Of which saturated g/100 g	Rapporti ISTISAN 1996/34 Met A Pag 41 + Rapporti ISTISAN 1996/34 Met A Pag 47	0,5
Carbohydrates g/100g	MI 157 del Rev 1 2007	46
Of which sugar g/100 g	Rapporti ISTISAN 1996/34 Pag 66	3,2
Proteins g/100 g	Rapporti ISTISAN 1996/34 Pag 13	8,6
Salt g/100 g	AOAC 985.29 1986	2,1
Energy kJ/100 g	MI 979 rev 7 2013	1,3