

	<p>Technical Sheet</p> <h1>Focaccia Tradizionale</h1>	
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Focaccia Tradizionale



Product code	49010
Denomination	Partially baked and deep-frozen bakery product
Brand:	Agritech
Colour:	Golden yellow
Ingredients: (for allergens please refer to the table below)	soft WHEAT flour type "00", water, olive oil, extra virgin olive oil, yeast, salt, potato flakes, malt extract (BARLEY)
Allergen Advice:	Contains gluten; may contain traces milk, soy and sesame seeds
Weight per single piece g:	600 +/- 10%
Product size mm:	275 ± 5 x 375 ± 5 x 27 ± 4
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:	Pre-heat oven to 200 - 210° C and bake for 7 – 8 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 ,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

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Packaging information:

Packaging:	4 pieces packed in plastic food-grade film
n. pieces/pack	1
Type of case:	white
Case size mm:	400x300x150
Case Weight:	2.4 kg (net); 2.69 kg (gross)
Case EAN Code per case:	5413476965110

Pallet configuration:

Cases per layer:	8
Layers per pallet:	12
Cases per pallet:	96
Net weight per pallet kg:	230.4
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

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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	1326
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	315
Fat g/100g	Rapporti ISTISAN 1996/34 Met A Pag 41	10
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	47
Of which sugar g/100 g	Rapporti ISTISAN 1996/34 Pag 66	2.8
Proteins g/100 g	Rapporti ISTISAN 1996/34 Pag 13	7.7
Salt g/100 g	MI 979 rev 7 2013	1.8