

	<p>Technical Sheet</p> <h1>Bastoncino alle olive</h1>	
<p>ST PF 49053 Rev. 0 del 01/09/2015</p>		<p>Pag. 1 di 4</p>

Bastoncino alle olive

Product Code:	49053
Brand:	LANTERNA
Denomination:	part-baked and frozen bread with olives and pork lard
Description:	Stick shaped bread with square heads
Color:	Typical of bread with olives and lard
Ingredients: (for allergens please refer to the table below)	WHEAT flour, green olives (26%), water, pork lard 3%, yeast, salt, malted WHEAT flour.
Allergen Advice:	Contains gluten; it may contain traces of soy and products thereof, milk and products thereof (including lactose), sesame and products thereof, shell fruit. <i>It may contain kernels.</i>
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
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:	Bake for 8-12 minutes at 200 - 210° C. Baking time might vary according to oven type.

	<p>Technical Sheet</p> <h1>Bastoncino alle olive</h1>	
<p>ST PF 49053 Rev. 0 del 01/09/2015</p>		<p>Pag. 2 di 4</p>

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 ₂		X		X
Lupine and products thereof		X		X
Shellfish and products thereof		X		X

	<p>Technical Sheet</p> <h1>Bastoncino alle olive</h1>	
<p>ST PF 49053 Rev. 0 del 01/09/2015</p>		<p>Pag. 3 di 4</p>

Packaging information:

Packaging:	Single food grade plastic bag
n. pieces/pack	Around 60
Type of case:	Brown cardboard
Case size mm:	392x302x301
Case Weight kg:	net 6,0 kg - gross 6,4 kg
Case EAN Code per case:	5413476965202

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	05413476965998
Pallet type:	EPAL

	<p>Technical Sheet</p> <h1>Bastoncino alle olive</h1>	
<p>ST PF 49053 Rev. 0 del 01/09/2015</p>		<p>Pag. 4 di 4</p>

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

Nutritional values

Parameter	Method	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	1080
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	277
Fat g/100g	Rapporti ISTISAN 1996/34 Met A Pag 41	7,4
Of which saturated g/100 g	Rapporti ISTISAN 1996/34 Met A Pag 41 + Rapporti ISTISAN 1996/34 Met A Pag 47	1,9
Carbohydrates g/100g	MI 157 del Rev 1 2007	38
Of which sugar g/100 g	Rapporti ISTISAN 1996/34 Pag 66	1,8
Proteins g/100 g	Rapporti ISTISAN 1996/34 Pag 13	7,2
Salt g/100 g	MI 979 rev 7 2013	2,0