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| SCHEDA TECNICA PRODOTTO FINITO : ZAETO CON PINOLI Codice prodotto : 10002023 | PRODUCT SPECIFICATION : ZAETO WITH PINE NUTS Reference code : 10002023 |
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| DATA EMISSIONE / ISSUE DATE 02/11/20 | REVISIONE / VERSION DATE 06 |
|------------------------------------------------|---------------------------------------|

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| DENOMINAZIONE PRODOTTO Biscottino tradizionale con farina di mais, uvetta e pinoli | TRADE NAME Traditional little biscuit with corn flour, raisins and pine nuts |
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INGREDIENTI / INGREDIENTS:

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|-----------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| ITALIANO | Farina di GRANO tenero tipo "00", BURRO fresco, farina di mais (16%), uvetta (13.6%), zucchero a velo, UOVA fresche, arancia candita (arancia, sciroppo di glucosio, zucchero), pinoli (2,4%), sale bicarbonato d'ammonio. |
| ENGLISH | WHEAT flour type "00", fresh BUTTER, corn flour (16%), raisins (13,6%), icing sugar, fresh EGGS, candied orange (orange, glucose syrup, sugar), pine nuts (2,4%), salt, ammonium bicarbonate. |

PESO ETICHETTA / DECLARED WEIGHT: 200 g.

EAN CODE : /

UPC CODE: /

ALLERGENI / ALLERGENS:

| | PRESENTE | CC* |
|-----------------------------------------------------------------------------------------------------|----------|-----|
| <i>Cereali contenenti glutine e derivati / Cereals containing Gluten and product thereof</i> | X | |
| <i>Crostacei e derivati / Crustaceans and products thereof</i> | | |
| <i>Uova e derivati /Eggs and products thereof</i> | X | |
| <i>Pesce e derivati / Fish and products thereof</i> | | |
| <i>Arachidi e derivati / Peanuts and products thereof</i> | | X |
| <i>Soia e derivati /Soybeans and products thereof</i> | | X |
| <i>Latte e derivati / Milk and products thereof</i> | X | |
| <i>Frutta a guscio e derivati / Shell fruits and products thereof</i> | | X |
| <i>Sedano e derivati / Celery and products thereof</i> | | |
| <i>Senape e derivati / Mustard and products thereof</i> | | |
| <i>Semi di sesamo e derivati / Sesame seeds and products thereof</i> | | X |
| <i>Residuo in SO₂>10 mg/Kg o 10 mg/l /SO₂ more than 10 mg/Kg o 10 mg/l</i> | | |
| <i>Lupino e prodotti a base di lupino / Lupin and products thereof</i> | | |
| <i>Molluschi e prodotti a base di mollusco / Mollusco and products thereof</i> | | |

*Possibilità di contaminazione crociata / Potential cross-contamination



CONFEZIONAMENTO / PACKAGING :

| | | | |
|----------------------------------------|------------------------------------------------------------|---------------|--------------|
| Imballo primario / Primary pack | Contenitore in cartone ondulato / Corrugated cardboard box | 11 pz/scatola | 22x61,5x10 h |
|----------------------------------------|------------------------------------------------------------|---------------|--------------|

DLC: DATA LIMITE DI CONSUMO / CONSUMPTION LIMIT DATE

| | | |
|------------------|---------|-----------|
| <i>T - 21° C</i> | 12 mesi | 12 months |
| <i>T + 4° C</i> | 12 mesi | 12 months |
| <i>T + 21° C</i> | 6 mesi | 6 months |

Non ricongelare il prodotto dopo averlo scongelato / Do not refreeze after thawing

SERVING INSTRUCTIONS :

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|-------------------------------------------------|-----------------------------------------------|
| 10 ore a +4°C con scatola chiusa | 10 hours at +4°C whit closed box |
| 10 ore tra +16°C / +24°C con scatola chiusa | 10 hours at +16°C / +24°C whit closed box |
| Aprire le scatole e conservare tra +16°C/ +18°C | Open the boxes and store between +16°C/ +18°C |

INFORMAZIONI PALLET / PALLET INFORMATIONS :

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| <i>Imballaggio primario / Primary pack pieces/box</i> | 2200 g |
| <i>Imballaggio secondario / Secondary pack pieces/box</i> | / |
| <i>Cartoni per piano / Box/layer</i> | 7 |
| <i>Piani per pallet / Layer/pallet</i> | 18 |
| <i>Cartoni per pallet / Box/pallet</i> | 126 |

*Pallet Europeo 80x120 / European pallet 80x120

*Trasporto effettuato alla temperatura di -21°C / Transport effected at a temperature of -21°C

CRITERI BATTERIOLOGICI / BACTERIOLOGICAL CRITERIA:

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| <i>Carica batterica a 30° Co numerazione dei microrganismi / Total viable count</i> | u.f.c./g | 1.000.000 |
| <i>Coliformi / Total Coliforms</i> | u.f.c./g | 1.000 |
| <i>Escherichia coli β glucoronidasi positivo / Beta-glucuronidase non fermenting</i> | u.f.c./g | <10 |
| <i>Stafilococco coagulasi positivo a 37° C / Coagulase-positive staphylococci</i> | u.f.c./g | 100 |
| <i>Bacillus cereus presunto</i> | u.f.c./g | 1.000 |
| <i>Salmonella spp.</i> | u.f.c./g | Assente / Absent |
| <i>Listeria monocytogenes</i> | u.f.c./g | 100 |