



## General Data

Product name	Mediterranean Focaccia of Durum wheat semolina 40x60 - 6 pieces / box
Sales denomination	Quick-frozen par-baked focaccia of Durum wheat
Product code	00091
GTIN-13 code	8033219012115
Intrastat	1905 90 80
Legal company name	Industria Molitoria Mininni s.r.l.
Company's address	Via Graviscella c.s. 1448 - 70022 Altamura (Bari) - Italy
Brand name	MININNI Buéne
Country of origin	Italy

## Product Description

Shape and size (approx.)	Rectangular 38,5x57,5 cm, h.2,5cm
Weight per piece	1700g
Pieces per box	6
Box net weight	10,2kg
Storage	Keep stored at temperature below 0°F/-18°C
Shelf life	12 months

## Baking instructions

Allow the product to defrost at room temperature for about 15 minutes and bake in preheated oven at 350°F/180 ° C for about 10 minutes or put the frozen product directly, increasing the cooking time for approximately 3 minutes. Allow to cool down before cutting.

## Ingredients

Ingredienti: Semola rimacinata di **GRANO** duro 42,8%, Acqua, Pomodorini 26,2%, Olive verdi 8,7%, Olio extravergine di oliva, Sale, Lievito naturale, Origano

Può contenere tracce di: **soia, latte**

## Nutrition Facts (referred to product 'tel quel')

Nutrient	Values per 100g	Unit
Energy kJ	815	Kilojoules
Energy kcal	193	Kilocalories
Fat	4.5	GRAMS
of which saturates	0.6	GRAMS
Carbohydrate	32	GRAMS
Sugars	2.2	GRAMS
Fibre	2.1	GRAMS
Protein	5.4	GRAMS
Salt	1.3	GRAMS

## Allergens

Allergen	Status
Cereals containing gluten	Present
Crustaceans	Absent
Eggs	Absent
Fish	Absent
Peanuts	Absent
Soya	Possible contamination
Milk	Possible contamination
Nuts	Absent
Celery	Absent
Sesame seeds	Absent
Sulphur dioxide (sulphites)	Absent
Lupin	Absent
Molluscs	Absent
Mustard	Absent

### Microbiological Data (at the time of packaging)

Parameter	Value
ACC (Aerobic colony count)	< 10.000 cfu/g
Yeast	< 1000 cfu/g
Mould	< 1000 cfu/g
Bacillus cereus	< 100 cfu/g
Coliforms at 37°C	< 100 cfu/g
Escherichia coli	< 10 cfu/g
Coagulase-positive staphylococci	< 100 cfu/g
Salmonella spp	Absent /25g
Listeria monocytogenes	Absent /25g

### Physicochemical Data

Parameter	Value
Water content	30-40%
Ashes	<0,95% / dry matter
Aflatoxin B1	<2,0µg/kg
Aflatoxin B1+B2+G1+G2	<4,0µg/kg
Ocratoxin A	<3,0µg/kg
Deoxynivalenol	<500µg/kg
Zearalenone	<50µg/kg
Lead	<0,1µg/kg
MRL	below the limit values set by European legislation

### Organoleptic properties

<b>Appearance</b>	Golden yellow crust due to the caramelisation of monosaccharide from the splitting of starch throughout the enzymes in the durum semola. Yellow crumb due to the high level of yellow in the durum semola.
<b>Texture</b>	Crispy crust and soft and high cellular crumb due to the use of natural yeast and strict leavening methods.
<b>Odor</b>	Strong smell due to the presence of aromatic compounds from the flour and from the use of natural yeast.
<b>Taste</b>	Typical, strong, aromatic and intensive due to the use of Durum wheat semolina from strictly selected cereals and due to the use of natural yeast.

## Packaging

<b>Primary packaging</b>	Food-safe HDPE bag; colour BLU; weight: 40g; thickness: 25µm
<b>Secondary packaging</b>	American-style card box; size 60x40x22 cm; weight: 605g
<b>Labelling</b>	Paper label; weight: 1g

## Logistic Data\*

<b>Pallet Type</b>	EPAL 1200x800 mm; weight: 22kg
<b>Pallet protection</b>	Plastic stretch film; weight: 300g
<b>Boxes per layer</b>	4
<b>Layer per pallet</b>	8
<b>Total boxes</b>	32
<b>Pallet height</b>	191 cm
<b>Net weight</b>	326kg
<b>Gross weight</b>	370kg

\* The palletizing can be modified on client's request.

## Legal Requirements

<b>HACCP</b>	In accordance to the Council Regulation EEC n. 852/2004 and subsequent updates
<b>Traceability</b>	In accordance to the Council Regulation EEC n. 178/2008 and subsequent updates
<b>Allergens</b>	In accordance to the Council Regulation EEC n. 1169/2011.
<b>Contaminants</b>	In accordance to the Council Regulation EEC n. 1881/2006.
<b>Pesticides</b>	In accordance to the Council Regulation EEC n. 396/2005 and subsequent updates.
<b>GMO</b>	This product does not contain or consist of GMOs nor is produced from GMOs in accordance to the Council Regulation EEC n. 1829/2003 and 1830/2003.

## Certifications and Authorisations

<b>Sanitary authorizations</b>	N. 13728 (21/07/2015)
<b>Certifications</b>	BRC / IFS

This document nullifies and replaces all previous documents.

Edited	Verified and approved
Giuseppe Galetta	Giuseppe Galetta - Laboratorio Controllo Qualità