



## General Data

|                    |                                                                    |
|--------------------|--------------------------------------------------------------------|
| Product name       | Classic Focaccina of Durum wheat semolina Ø13 cm - 44 pieces / box |
| Sales denomination | Quick-frozen par-baked focaccia of Durum wheat                     |
| Product code       | 00361                                                              |
| GTIN-13 code       | 8033219011606                                                      |
| 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 Buène                                                      |
| Country of origin  | Italy                                                              |

## Product Description

|                          |                                            |
|--------------------------|--------------------------------------------|
| Shape and size (approx.) | Round, 13cm diameter, h.3cm                |
| Weight per piece         | 110g                                       |
| Pieces per box           | 44                                         |
| Box net weight           | 4,84kg                                     |
| 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 pre-heated oven at 350°F/180°C for 8-10 minutes or, alternatively, put the frozen product directly in a pre-heated oven, increasing the cooking time by about 3 minutes.

## Ingredients

Ingredients: Remilled durum **WHEAT** semolina 64,8%, Water, Extra virgin olive oil 4%, Salt, Natural yeast

May contain traces of: **soy, milk**

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

| Nutrient           | Values per 100g | Unit         |
|--------------------|-----------------|--------------|
| Energy kJ          | 1111            | Kilojoules   |
| Energy kcal        | 263             | Kilocalories |
| Fat                | 4.7             | GRAMS        |
| of which saturates | 0.6             | GRAMS        |
| Carbohydrate       | 47              | GRAMS        |
| of which sugars    | 2               | GRAMS        |
| Fibre              | 1.7             | GRAMS        |
| Protein            | 7.6             | GRAMS        |
| Salt               | 2.1             | GRAMS        |

## Allergens

| Allergen                    | Status                 |
|-----------------------------|------------------------|
| Cereals containing gluten   | Present                |
| Soya                        | Possible contamination |
| Milk                        | Possible contamination |
| Crustaceans                 | Absent                 |
| Eggs                        | Absent                 |
| Fish                        | Absent                 |
| Peanuts                     | Absent                 |
| 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

|                     |                                                              |
|---------------------|--------------------------------------------------------------|
| Primary packaging   | Food-safe HDPE bag; colour BLU; weight: 30g; thickness: 25µm |
| Secondary packaging | American-style card box; size 40x30x36 cm; weight: 444g      |
| Labelling           | Paper label; weight: 1g                                      |

## Logistic Data\*

|                   |                                    |
|-------------------|------------------------------------|
| Pallet Type       | EPAL 1200x800 mm; weight: 22kg     |
| Pallet protection | Plastic stretch film; weight: 300g |
| Boxes per layer   | 8                                  |
| Layer per pallet  | 5                                  |
| Total boxes       | 40                                 |
| Pallet height     | 195 cm                             |
| Net weight        | 194kg                              |
| Gross weight      | 235kg                              |

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

## Legal Requirements

|              |                                                                                                                                                    |
|--------------|----------------------------------------------------------------------------------------------------------------------------------------------------|
| HACCP        | In accordance to the Council Regulation EEC n. 852/2004 and subsequent updates                                                                     |
| Traceability | In accordance to the Council Regulation EEC n. 178/2008 and subsequent updates                                                                     |
| Allergens    | In accordance to the Council Regulation EEC n. 1169/2011.                                                                                          |
| Contaminants | In accordance to the Council Regulation EEC n. 1881/2006.                                                                                          |
| Pesticides   | In accordance to the Council Regulation EEC n. 396/2005 and subsequent updates.                                                                    |
| GMO          | 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

|                         |                       |
|-------------------------|-----------------------|
| Sanitary authorizations | N. 13728 (21/07/2015) |
| Certifications          | BRC / IFS             |

This document nullifies and replaces all previous documents.

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