



## General Data

Product name	Breadstick with chocolate drops 35g - 6kg / box
Sales denomination	Par-baked frozen bread of Durum wheat with chocolate drops and natural yeast
Product code	01391
GTIN-13 code	8033219011736
Intrastat	1905 90 30
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.)	12cm x 2cm
Weight per piece	35g
Pieces per box (approx.)	172
Box net weight	6kg
Storage	Keep stored at temperature below 0°F/-18°C
Shelf life	12 months

## Baking instructions

Put the frozen product directly in a pre-heated oven and bake at 390°F/200°C for approx. 8 minutes.

## Ingredients

Ingredients: Remilled durum **WHEAT** semolina 58,8%, Water, Chocolate drops 11,8% (Cacao, sugar, dextrose, emulsifier: **SOYA** lecithin), Extra virgin olive oil 1,8%, Salt, Natural yeast

May contain traces of: **milk**

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

Nutrient	Values per 100g	Unit
Energy kJ	1183	Kilojoules
Energy kcal	280	Kilocalories
Fat	5.6	GRAMS
of which saturates	2.2	GRAMS
Carbohydrate	49	GRAMS
of which sugars	7.6	GRAMS
Fibre	2.6	GRAMS
Protein	7.6	GRAMS
Salt	1	GRAMS

## Allergens

Allergen	Status
Cereals containing gluten	Present
Soya	Present
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	240kg
Gross weight	282kg

\* 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