



General Data

Product name	Classic focaccina of Durum wheat semolina ø13 - 20pack MAP/box
Sales denomination	Par-baked focaccia of Durum wheat in modified atmosphere packaging
Product code	20361
GTIN-13 code	8033219012351
GTIN-14 code	1 8033219012358
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.)	Round, 13cm diameter, h.3cm
Weight per piece	110g
Pieces per pack	1pc/Flowpack
Sales unit	Box
Pack per box	20
Box net weight	2,20kg
Storage	Keep stored in fridge at temperature of between 32°F and 39°F (0°C to +4°C)
Shelf life	35 days

Baking instructions

Bake in a pre-heated oven at 390°F/200°C for approx. 5/6 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
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

Appearance	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.
Texture	Crispy crust and soft and high cellular crumb due to the use of natural yeast and strict leavening methods.
Odor	Strong smell due to the presence of aromatic compounds from the flour and from the use of natural yeast.
Taste	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 film PET12/PEEVOHPE70, trasparente; weight: 6g; thickness: 82µm
Primary packaging	Food-safe film PET12/PEEVOHPE70 + sealing paper, avana; weight: 7,5g; thickness: 122µm
Secondary packaging	American-style card box; size 40x30x18 cm; weight: 316g
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	10
Total boxes	80
Pallet height	195 cm
Net weight	176kg
Gross weight	232kg

* 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