

	<b>PRODUCT SPECIFICATION SHEET</b>	MOD. 36 STP REV. 07 del 01/07/2020
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<b>PRODUCT CODE</b>	<b>2102007 (C8090N)</b>
<b>PRODUCT TYPE</b>	Bruschetta with extra virgin olive oil and oregano– Long life
<b>REGISTERED NAME</b>	BAKED PRODUCT - Bruschetta
<b>BRAND</b>	<b>Alimenta</b>
<b>NET WEIGHT</b>	180 g (6 pz x 30 g)
<b>EAN CODE</b>	8000130481849
<b>INGREDIENTS:</b>	<b>Wheat</b> flour, water, sourdough 24% (type 00 soft <b>wheat</b> flour, water), re-ground durum <b>wheat</b> flour, soft whole <b>wheat</b> flour, salt, extra virgin olive oil 1,5%, malted <b>wheat</b> flour, brewer's yeast, oregano 0,5%, baking mix (type 0 soft <b>wheat</b> flour, vinegar powder), emulsifier: <b>soy</b> lecithin, raising agent: sodium bicarbonate, preservative: potassium sorbate, natural olive extract. Treated on the surface with ethyl alcohol
<b>ALLERGEN STATEMENTS</b>	It contains <b>gluten</b> and <b>soy</b> . It may contain <b>mustard</b> . The highlighted ingredients can cause allergies and/or intolerancies.
<b>PRODUCT DIMENSION</b>	16x 7 ±1 cm
<b>PACKING FEATURES</b>	
Primary Packing	Food packaging
Packing material	PET + LDPE
Pieces per pack	6
Packing dimension	20x25x3 cm
<b>BATCH CODE</b>	Lxyyzk (L: lot x: day number yy: week number z: last number in the year k: production line)
<b>EXPIRY DATE</b>	dd.mm.yy
<b>TOTAL SHELF LIFE FROM PRODUCTION</b>	70 days
<b>MODE OF STORAGE</b>	Store in a cool, dry place away from direct sunlight. After opening, reseal well, store in the fridge and consume within 2 days. best before: see date on front of package
Product packaged in a modified atmosphere.	
<b>MODE OF PREPARATION</b>	Pre-heat the oven or pizza oven to 200°C, bake for about 5 minutes. Fill as desired. To be consumed after cooking.
<b>ORGANOLEPTIC FEATURES</b>	<b>Aspect:</b> Typical of a well raised product, regular texture, hardedges. Absence of burn marks on the whole surface. Absence of superficial cracks due to excessive raising, bruises or blemishes due to wrong manipulations during the workmanship. Absence of foreign particles and discoloration. <b>Colour:</b> Gilded product, absence of evident stains due to bruises and discoloration. <b>Smell:</b> Typical of a fresh product with natural raising. Absence of anomalous or unpleasant smells of: oil, raw pasta, rancid,



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stale, mould or others.

**Consistency:** Soft, crunchy and slightly friable, similar to a rusk bread. Absence of excessively damp, soft or chewy parts.

## NUTRITIONAL VALUES per 100gr

Energy	<b>kJ</b>	<b>1308</b>
	<b>kcal</b>	<b>309</b>
Fat	<b>g</b>	<b>5,0</b>
Of which saturated	<b>g</b>	<b>0,8</b>
Carbohydrate	<b>g</b>	<b>56</b>
Of which sugar	<b>g</b>	<b>2,0</b>
Fiber	<b>g</b>	<b>2,5</b>
Protein	<b>g</b>	<b>10,1</b>
Salt	<b>g</b>	<b>1,6</b>

## PRODUCT CHECKS AND REFERENCE VALUES: as internal HACCP

### MICROBIOLOGY

Total Plate Count maximum 10000 ufc/g, Total Coliforms <10 ufc/g, E.coli <10 ufc/g, Moulds <=1000 ufc/g, Yeasts <=500 ufc/g, Salmonella absent in 25g, Listeria absent in 25g, Staephylococcus coagulase +<100 ufc/g.

### CHEMICAL ANALISYS

Limits according to REG CE 1881/06  
Aflatoxin B1:2 µg/Kg; Total Aflatoxin B1,B2,G1, G2:4 µg/Kg;  
Ochratoxin A 3 µg/Kg; Deossinivalenolo:500 µg/Kg;  
Zearalenone :50 µg/Kg;  
Toxin T2 TH2:25 µg/Kg (recommended value ISS); Lead:0,20 mg/Kg; Cadmium:0,10mg/Kg

### Review

N° 06  
Date:07/03/2022