

TECHNICAL DATA SHEET

Generality

Item code:	2032B2		
Product name:	Spelt Flour Filled Wrap with lactose free Mozzarella and Tomato		
Brand:	L' Antica Cucina		
EAN 13:	8018511560335		
Net weight:	200 g (2 x 100 g)	Suitable for vegetarians (yes / no)	yes
Gross weight:	224 g	Suitable for vegans (yes / no)	no
Pieces / Box :	6		
Storage:	+4°C/+8°C		
Shelf life (days) :	45 days		
Minimum remaining shelf life after shipment :	35 days		
Lot	year and week of production	example:	180001
Best-before date indication	dd/mm/yyyy	example:	01/10/2018
Suggestions:			
Cooking:	In the oven at 180°C/200°C for 7/8 minutes . Not recommended for microwave use .		
Organic Certification	CONTROL BODY AUTHORIZED BY MIPAAF IT BIO 013 CONTROLLED OPERATOR ER-01610-B		
Protective atmosphere:	yes		
Gas	CO2/N2		
Residual oxygen	<1%		

Ingredients

Ingredients	% declared on the label	"Organic yes/no"	Country of agricultural origin
speltflour *	42	yes	Italy
Lactose Free MOZZARELLA* (MILK, salt, culture, lactase, microbial rennet)	28	yes	Italy
Tomato sauce*	17		Italy
Extra Virgion Olive Oil (cold pressed)*		yes	EU/ExtraEU
Cervia salt			Italy
Garlic*		yes	ExtraEU
Water			
* = organic agriculture			

Primary Packaging

Type	Material	Bisphenol A	Phthalates	Weight (g)	Code recycling
Film	PET12-PEEVOHPE60	Absent	Absent	9	7
Tray	Cellulose	Absent	Absent	18,5	7

Secondary Packaging

Type	Material	Weight (g)
American box	Cardboard	325

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Allergens					
Allergens	Present	Ingredient containing the allergen	Presence for possible contamination	Present in the production site but managed	Not present in the production site
Cereals containing gluten (wheat , rye , barley , oats, spel , kamut) and products thereof	Yes	Spelt			no
Crustaceans and products thereof	no		no	no	yes
Eggs and products thereof	no		no	no	yes
Fish and products thereof	no		no	no	yes
Peanuts and products thereof	no		no	no	yes
Soybeans and products thereof	no		yes	yes	no
Milk and products thereof	yes	Mozzarella			no
Nuts and products thereof	no		yes	yes	no
Celery and products thereof	no		no	no	yes
Mustard and products thereof	no		no	no	yes
Sesame seeds and products thereof	no		yes	yes	no
Lupine and products thereof	no		yes	yes	no
Molluscs and products thereof	no		no	no	yes
Sulfur dioxide & sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	no		no	no	no

Nutritional Table (for 100 g product)

Energy	kJ	1309
	kcal	313
Fat (g)		10,0
Saturated fat (g)		3,8
Carbohydrates (g)		42,0
of which sugars (g)		2,7
Fibers (g)		4,4
Protein (g)		17,0
Salt (g)		1,9

Nutritional claims

Yeast free

Organoleptic properties

Aspect	Semicircle
Color	Golden
Smell	Typical
Flavor	Typical

Microbiological parameters

Parameter	unit of measures	standard value
Total bacterial count at 30 ° C	CFU/g	<5X10 ⁶
Total coliform	CFU/g	<10 ³
Escherichia coli	CFU/g	<10 ²
Yeasts	CFU/g	<10 ⁴
Molds	CFU/g	<10 ⁴

Logistics

		Height (cm)	Width (cm)	Depth (cm)	Gross Weight (Kg)
Size unit sale		2	20	27	0,23
Package size (box)		10	30	30	1,69

	Pallet size (cm)	Packages / Layer	Layers / Pallet	Packages/Pallet	Height pallet (cm)	Gross weight pallet (kg)
Palletizing	80x120	10,35	17	176	185	312