



PANIFICIO VILLA Srl VIA TAZIO NUVOLARI N.60
47843 MISANO ADR. (RN) Tax code/VAT number:
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IO05PRO8
REV.2
09/21/202

**“LA ROMANACCIA”
CLASSIC 20X30
CODE: PIR2682**



PRODUCT DESCRIPTION

Baked product Technology: Pre-cooked

Product specifications Weight (g) product sold 220 * Length (cm) 30* Width (cm) 20* Height (cm) 3*	Frozen pre-cooked baked product. Pinsa Romana Bianca <i>* Artisan product crushed by hand, weight and dimensions may vary by +/- 5%</i>
GTIN/EAN: 8051166101713 Palletization Cardboards / Layer 8 Layers / Pallet 8 Cartons / Pallet 64 Unit / Pallet 768 Pallet net weight (kg) 168.96 Gross pallet weight included (kg) 205.72 Height, including pallet (cm) 196 Pallet size 80x120	Packaging Unit / Carton 12 Carton size in cm L xlxh 40x30x22 Net weight of the carton (kg) 2.64 Gross weight of the carton (kg) 2.98 Minimum shelf life 12 months
Points of differentiation Frozen pre-cooked baked product	

INGREDIENTS:

Preparation based on flours (type 00 soft wheat flour, rice flour, dried wheat sourdough), water, extra virgin olive oil (3.31%), salt, toasted hulled soya flour, yeast.

Characteristics ●Product suitable for a vegetarian diet ●Without artificial colors and flavours ●Does not contain pork ●No hydrogenated fats ●Alcohol free ●No GMO

STORAGE:

Store in the freezer (-18°C).
Once thawed, the product cannot be refrozen.

INSTRUCTIONS FOR USE:

We recommend defrosting the product at room temperature for 10/15 minutes. Cook for 4/5 minutes, preferably on the grill, at 220°C in a fan oven or at 240°C in a static oven. The grilling methods may vary depending on the type of oven used.

ALLERGENS AND TRACES:

Allergens present: wheat, soy.

The product may contain traces of allergens from cross-contamination due to processing carried out at different times but in mixed environments.

May contain: milk, sesame, eggs, mustard, nuts: walnuts.

ORGANOLEPTIC CHARACTERISTICS:

COLOR: Golden, browned on the bubbles on the surface and bottom of the product

SMELL: Delicate, typical of baked products, with a marked scent of extra virgin olive oil

TASTE: Characteristic of stone-cooked products and pleasant, aftertaste of extra virgin olive oil and light sweetish hint deriving from the use of soy flour

CONSISTENCY: High and airy, the numerous bubbles on the surface make it crunchy on the outside and soft on the inside

AVERAGE NUTRITIONAL VALUES PER 100 G of PRE-COOKED PRODUCT.

PARAMETER	UM	VALUE	VALUES PER 110g (Portion)	NOTE
Energy value	KJ	1155	1271	
	Kcal	274	301	
Fats:	g	7.5	8.3	
of which saturated		1.23	1.4	
Carbohydrates	g	40.9	45.0	
of which sugars		1.8	2.0	
Dietary fibres	g	2,2	2.4	
Proteins	g	9.7	10.7	
salt	g	1.6	1.8	

CONTROLS AND MICROBIOLOGICAL PROPERTIES

PARAMETER	METHOD	Satisfaction VALUE	NOTE
Aerobic mesophilic microorganisms	ISO 4833	$\leq 10^5$ cfu/d	
Coagulase positive staphylococci	ISO 6888-1	≤ 100 cfu/g	
Total coliforms	ISO 4832	≤ 100 cfu/g	
Bacillus cereus presumptive	ISO 7932	≤ 100 cfu/g	
Molds and yeasts	NFV08-059	≤ 1000 cfu/g	
Salmonella spp.	Afnor BRD 07/11-12/05	Absent in 25gr	
Listeria monocytogenes	Afnor BRD 07/05-09/01	Absent in 25gr	
E. coli	ISO 16649-2	≤ 10 cfu/g	
pH	PRT.PGBT.215 Rev.08 2018	< 6.7	
Number of peroxides	PRT.PGBT.211 Rev. 02 2015	< 20	