



ROMANACCIA IL PANINO 100g (+/- 5%)
COD: PIP3104

PRODUCT DESCRIPTION

Baked product

Technology: Pre-cooked

Product specifications		Frozen pre-cooked baked product
Weight (g) product sold	100 *	White Roman Focaccia
Diameter (cm)	15 cm(13-17cm) *	* Artisan product crushed by hand, weight and dimensions may vary
Height (cm)	2.5cm (1.8-4cm) *	

Product GTIN/EAN:		na	GTIN/EAN cartone: 8009567149230	
Palletization			Packaging	
Cardboards / Layer	8		Unit / Carton	24
Layers / Pallet	8		Carton size in cm L x l x h	40x30x22
Cartons / Pallet	64		Carton net weight (kg)	2,4
Unit / Pallet	1536		Carton gross weight (kg)	2,75
Pallet net weight (kg)	153,6			
Gross pallet weight included (kg)	191		Minimum Shelf Life	12 months
Height, including pallet (cm)	191			
Pallet size	80x120			
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 4%, salt, toasted hulled soya flour, yeast..

Characteristics	
• Without artificial colors and flavours	• Without hydrogenated fats
• Alcohol-free	• No GMO

STORAGE:

Store a -18°C

Once thawed, the product cannot be stored refrozen.

INSTRUCTIONS FOR USE

We recommend defrosting the product completely at room temperature for 10/15 minutes; cook for 3/4 minutes, preferably on grill, at 220°C in a ventilated oven or at 240°C in a static oven. The gilding methods may vary depending on the type of oven used.

Being an artisanal product with bubbles on the surface, we cannot guarantee that the product is pre-cut easily into 2 perfectly stuffable halves. The height of the product varies based on the quantity of bubbles present and the arrangement of bubbles on the surface. If the product is pre-cut at the height of the bubble it could present some holes difficult to fill.

ALLERGENS AND TRACES:
Allergens present: Wheat, Soy

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

May contain: Milk, Sesame, Mustard, eggs.

ORGANOLEPTIC CHARACTERISTICS:

COLOR: Golden white, with marking on brown surface

SMELL: Delicate, typical, marked hint of extra virgin olive oil

TASTE: Characteristic of products cooked on stone and pleasant, aftertaste of extra virgin olive oil and light scent sweetish resulting from the use of soy flour.

CONSISTENCY: Alta e ariosa, High and airy, crunchy on the outside and soft on the inside

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

PARAMETER	U.M.	VALUE	VALUE FOR 110g (Portion)	NOTE
Energy value	KJ Kcal	1155 274	1271 301	
Fats: of which saturated	g	7,5 1,23	8,3 1,4	
Carbohydrates Of which sugar	g	40,9 1,8	45,0 2,0	
Dietary fibers	g	2,2	2,4	
Proteins	g	9,7	10,7	
Salt	g	1,6	1,8	

CONTROLS AND OWNERSHIP MICROBIOLOGICAL

PARAMETR	Method	Satisfaction VALUE	NOTE
Aerobic mesophilic Microorganisms	ISO 4833	• 10 ⁵ ufc/g	
Coagulase positive Staphylococci	ISO 6888-1	• 100 ufc/g	
Total Coliforms	ISO 4832	• 100 ufc/g	
Bacillus cereus presumptive	ISO 7932	• 100 ufc/g	
Molds e yeasts	NFV08-059	• 1000 ufc/g	
Salmonella spp.	AFNOR BRD 07/11-12/05	Assente in 25gr	
Listeria monocytogenes	Afnor BRD 07/05-09/01	Assente in 25gr	
E. coli	ISO 16649-2	• 10 ufc/g	
pH	PRT.PGBT.215 Rev.08 2018	< 6,7	
Number of peroxides	PRT.PGBT.211 Rev. 02 2015	< 20	