



## General Data

<b>Product name</b>	Focaccia of Durum wheat semolina with tomatoes ø25 - 8pack MAP/box
<b>Sales denomination</b>	Par-baked focaccia of Durum wheat in modified atmosphere packaging
<b>Product code</b>	20791
<b>GTIN-13 code</b>	8033219012290
<b>GTIN-14 code</b>	1 8033219012297
<b>Intrastat</b>	1905 90 80
<b>Legal company name</b>	Industria Molitoria Mininni s.r.l.
<b>Company's address</b>	Via Graviscella c.s. 1448 - 70022 Altamura (Bari) - Italy
<b>Brand name</b>	MININNI Buéne
<b>Country of origin</b>	Italy

## Product Description

<b>Shape and size (approx.)</b>	Round, 25cm diameter, h.3cm
<b>Weight per piece</b>	400g
<b>Pieces per pack</b>	1pc/Flowpack
<b>Sales unit</b>	Box
<b>Pack per box</b>	8 packs of 1pcs/Flowpack
<b>Box net weight</b>	3,2kg
<b>Storage</b>	Keep stored in fridge at temperature of between 32°F and 39°F (0°C to +4°C)
<b>Shelf life</b>	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 49,8%, Water, Cherry tomatoes 18,5%, Extra virgin olive oil 13,9%, Salt, Natural yeast, Oregano

May contain traces of: **soybeans, milk**

## Nutrition Facts (referred to product 'tel quel')

Nutrient	Values per 100g	Unit
Energy kJ	1280	Kilojoules
Energy kcal	306	Kilocalories
Fat	14	GRAMS
of which saturates	2.1	GRAMS
Carbohydrate	37	GRAMS
Sugars	2.2	GRAMS
Fibre	1.9	GRAMS
Protein	6.1	GRAMS
Salt	1.4	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

<b>Appearance</b>	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.
<b>Texture</b>	Crispy crust and soft and high cellular crumb due to the use of natural yeast and strict leavening methods.
<b>Odor</b>	Strong smell due to the presence of aromatic compounds from the flour and from the use of natural yeast.
<b>Taste</b>	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

<b>Primary packaging</b>	Food-safe film PA15/PEEVOHPE60 MY ; weight: 18g; thickness: 75µm
<b>Secondary packaging</b>	American-style card box; size 26,5x30x36 cm; weight: 343g
<b>Labelling</b>	Paper label; weight: 1g

## Logistic Data\*

<b>Pallet Type</b>	EPAL 1200x800 mm; weight: 22kg
<b>Pallet protection</b>	Plastic stretch film; weight: 300g
<b>Boxes per layer</b>	12
<b>Layer per pallet</b>	5
<b>Total boxes</b>	60
<b>Pallet height</b>	195 cm
<b>Net weight</b>	192kg
<b>Gross weight</b>	241kg

\* The palletizing can be modified on client's request.

## Legal Requirements

<b>HACCP</b>	In accordance to the Council Regulation EEC n. 852/2004 and subsequent updates
<b>Traceability</b>	In accordance to the Council Regulation EEC n. 178/2008 and subsequent updates
<b>Allergens</b>	In accordance to the Council Regulation EEC n. 1169/2011.
<b>Contaminants</b>	In accordance to the Council Regulation EEC n. 1881/2006.
<b>Pesticides</b>	In accordance to the Council Regulation EEC n. 396/2005 and subsequent updates.
<b>GMO</b>	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

<b>Sanitary authorizations</b>	N. 13728 (21/07/2015)
<b>Certifications</b>	BRC / IFS

This document nullifies and replaces all previous documents.

Edited	Verified and approved
Giuseppe Galetta	Giuseppe Galetta - Laboratorio Controllo Qualità