



## Forno d'Asolo S.p.A.

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Produced and packaged: Loc. Riddone 1 – 12040 Sommariva Perno (CN) - ITALY

### GENERAL INFORMATION

PRODUCT NAME:	CIABATTINA RUSTICA INTERA
PRODUCT DESCRIPTION:	Parbaked frozen durum wheat flour bread
PRODUCT CODE:	3422102
EAN13 CODE	8032642824197
FINAL DESTINATION	For professional use

### PRODUCT SIZE

WEIGHT / PIECE (G):	100	LENGTH (cm)	18,50 cm +/- 0,5
NUMBER OF PIECES	36	WIDTH (CM):	4,5 cm +/- 0,5
		HEIGHT / THICKNESS (CM):	7,50 cm +/- 0,5

### SHELF LIFE (from production date)

12 months from production date

### INGREDIENTS

**WHEAT** flour type 00, water, salt, yeast, dextrose, wholemeal **RYE** flour (0,30%) .

### ALLERGENS

THE PRODUCT CONTAINS:	Wheat, rye
THE PRODUCT MAY CONTAIN:	Other cereals containing gluten (oat, barley, rye, spelled), soy and sesame

### GENETICALLY MODIFIED ORGANISMS

Raw materials containing GMO: none

### STORAGE:

Freezer – 18°C

### HOW TO PREPARE:

To be consumed after cooking. Thaw at room temperature or bake in pre-heated oven at 180°C for 5 minutes. It possible to bake directly from frozen. Do not refreeze after thawed.

MICROBIOLOGICAL INFORMATION:	Measure Unit	Limit Values
CBT at 30°C	ufc/g	<10
Cloriformi	ufc/g	<10
Mould and Yeast	ufc/g	<10
Salmonella Spp.	In 25g	Absent
Listeria monocytogenes	ufc/g	Abset in 25 grammes

NUTRITIONAL INFORMATION (on 100g / ml)					
Energy Value	kcal / Kj241/1020		Protein	9,4	g
Total fat	0,4	g	Fiber	5,9	g
of which Saturated	<0,1	g	Salt	0,6	g
Total Carbohydrate	47,0	g			
of which Sugar	1,9	g			

PACKAGING INFORMATION					
PRIMARY PACKAGING: plastic bag			SECONDARY PACKAGING: paper box		
Length (mm):	/		Length (mm):	30	
Width (mm):	/		Width (mm):	40	
Height (mm):	/		Height (mm):	25	
Packaging weight (g):	6		Packaging weight (g):	400	
Pieces / pack:	1		Net weight (kg)	3,60	
Packs / case:	36		Gross weight (kg)	4,00	

PALLET SIZE	Pallet 80x120 cm
Cases / layer:	8
Layers / pallet:	7
Cases / pallet	56
Total pallet height (cm):	203

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Rev.: n° 02

