

FOCACCIA ROMANA 39X14 330G

Technical Datasheet

Article Number:

54146

Identification:

Commercial name: FOCACCIA ROMANA 39X14 330G

Legal name: Pre-cooked and frozen bakery product with extra virgin olive oil (5,5%)

Brand: Lanterna

Weight single piece g: 330

Ingredient List:

Type "0" soft WHEAT flour, water, remilled durum WHEAT semolina, extra virgin olive oil (5,5%), salt, yeast, malted soft WHEAT flour, natural yeast (type "0" soft WHEAT flour, water).

Average Nutritional Values:

	for 100g
Energy	kJ 1049
Energy	kcal 249
Fat	g 6,1
Of which saturated fatty acids	g 0,8
Carbohydrates	g 41
Of which sugars	g 1
Fiber	g 1,8
Protein	g 6,6
Salt	g 1,6

General Information:

Vegetarian: yes

Vegan: yes

Baking instruction: Pre-heat oven at 200-220°C and bake frozen product for 8-10'. After baking add the cold ingredients on top or stuff as desired. For hot fillings, stuff and bake frozen product. Time and temperature may vary depending on the oven used.

Storage Instructions:

Minimum durability (if correctly stored at a temperature of at least -18°C): 12 months since production date

Trasport: temperature of at least -18°C

Packaging Information:

Primary packaging: bags in plastic food grade material
Number of pieces per pack: 8
Type of box: havana cardboard
Size of box mm: 400 x 180 x 300
Weight of box kg: 2,64 kg (net); 3,009 kg (gross)
Case EAN Code: 05413476307286
Number of boxes per layer: 12
Number of layers per pallet: 6
Net weight pallet kg: 190,08
Size pallet mm: 800 x 1200 x 1950
Type of pallet: EPAL

Allergens

Cereals containing gluten and products thereof

Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Groundnuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof	No
Nuts and products thereof	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/l expressed as SO ₂)	No
Lupin and products thereof	No
Molluscs and products thereof	No

May contain soya, mustard and milk.

Microbiological standards:

Total viable count cfu/g <100
Total Coliform cfu/g <10
Escherichia coli cfu/g <10
Staphylococcus spp. cfu/g <10
Yeast and mould cfu/g <100
Bacillus cereus cfu/g <10
Salmonella spp. in 25 g Absent
Listeria monocytogenes in 25 g Absent