



## **PRODUCT'S TECHNICAL DATA SHEET**

### **DATA CONCERNING THE PRODUCER**

Altino pane S.r.l – Treviso (TV)  
Factory: Via Mazzon 8, - Quarto d'Altino (VE)

### **PRODUCT'S TRADE NAME**

Tramezzino spinaci («*Tramezzino Spinach Bread*»)

### **SALE DENOMINATION**

Soft-wheat type of bread with spinach - frozen

### **DESCRIPTION**

Loaf of bread, sliced, crustless, frozen

### **PRODUCT CODE : 02S**

### **INGREDIENTS**

Soft-wheat type «0» flour, water, lard emulsified (water, dextrose) 3.5%, salt, ,fresh yeast, spinach flour (2%), soya flour, dextrose, dry yeast, oregano, emulsifying agent E471.

**Allergens: cereals containing gluten, soya**

### **PRODUCTION TECHNOLOGICAL PROCESS**

The applied bread-making process is the traditional one: the mixed ingredients are used to produce a dough that undergoes kneading and two leavening processes that last approximately 20 hours. The dough is automatically separated into smaller portions that are put inside bread pans. Each dough portion equals one bread loaf and weights about 2000 g. Once baked, the obtained bread loaf is deprived from its crust and it is sliced automatically. The thus obtained slices are then automatically packed. The packaging process takes place in a separated environment subject to absolute air filtration. Packed in this way the product undergoes the freezing process in an adequate blast freezer unit.



## NUTRITIONAL VALUES

Average nutritional value	249 Kcal/100 g 1056 KJ/100g
---------------------------	--------------------------------

## CHEMICAL PROPERTIES

Elements	U.M.	Result
Fat:	g/100g	3.47
- of these saturated fat	g/100g	1.23
Proteins:	g/100g	9.14
Carbon hydrates	g/100g	46.12
- of them sugars	g/100g	1.40
Salt	g/100g	1.28
Fiber	g/100g	3

## MICROBIOLOGICAL PROPERTIES

Total bacterial charge at 30°C degrees	UFC/g	<10
Yeats and moulds	UFC/g	<10
Salmonella spp	present/absent /25g	Absent
Coagulase-positive staphylococci	UFC/g	<10

## PRODUCT LABELLING:

The product's labelling is in line with L.D. no.109/92 and D.P.R. no. 502/98, and UE 1169/2011.

## NOMINAL QUANTITY

1000 g e

## GENERAL STORAGE CONDITIONS :

Kept at a temperature of -12°C (10°F) or lower this product preserves its organoleptic and health-related properties with a shelf-life of 12 months.



**INSTRUCTIONS FOR USE:**

Once thawed, do not freeze again. Keep refrigerated and consume within 72 hours.

**PACKING:**

The product is packaged in cartons (9 / 6 flow-packed pieces per carton), stacked on EUR-EPAL pallets 80 x 120 cm and then wrapped with stretch transparent film. One pallet has either 6 or 8 layers, each having 5 to 6 carton boxes, for a total of respectively 30 or 48 boxes.