



## **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**

Maxi tramezzino 12 fette («maxi *tramezzino 12 slices*»)

### **SALE DENOMINATION**

«0»-type bread with lard - frozen

### **DESCRIPTION**

Loaf of bread, sliced, crustless, frozen

### **PRODUCT CODE : 03**

### **INGREDIENTS**

**All purpose-wheat** type «0» **flour**, water, lard emulsified (water, dextrose) 3.5%, salt, fresh yeast, **soya flour**, **soy lecithin**, dry yeast, 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 3300 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

250 Kcal/100 g

1057 KJ/100g

## CHEMICAL PROPERTIES

### Elements

	U.M.	Result
Humidity:	g/100g	40.67
Fat:	g/100g	3.47
- of these saturated fat	g/100g	1.23
Proteins:	g/100g	8.51
Carbon hydrates	g/100g	46.12
- of them sugars	g/100g	1.39
-fructose	g/100g	0.04
-glucose	g/100g	0.02
-lactose	g/100g	N/A
-maltose	g/100g	1.33
-sucrose	g/100g	N/A
Salt	g/100g	1.28
Ashes	g/100g	1.25

## MICROBIOLOGICAL PROPERTIES

Total bacterial charge at 30°C degrees	UFC/g	<10
Yeasts 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

1600 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 (6 flow-packed pieces per carton), stacked on EUR-EPAL pallets 80 x 120 cm and then wrapped with stretch transparent film. The pallet is composed of 7 layers of 4 cartons each, for a total of 28 cartons.

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