



## **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 segale («*rye maxi tramezzino*»)

### **SALE DENOMINATION**

Rye type «0» bread with lard - frozen

### **DESCRIPTION**

Loaf of bread, sliced, crustless, frozen

### **PRODUCT CODE : 03N**

### **INGREDIENTS**

**All purpose-wheat** type «0» **flour**, water, rye flour 6%, lard emulsified (water, dextrose) 3.5%, salt, fresh yeast, malted cereals, barley malt extract, 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 2450 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

255 Kcal/100 g  
1079 KJ/100g

### **CHEMICAL PROPERTIES**

<b>Elements</b>	<b>U.M.</b>	<b>Result</b>
Humidity:	g/100g	39.8
Fat:	g/100g	4.6
Proteins:	g/100g	8.8
Carbohydrates	g/100g	44.7
Ashes	g/100g	2.1

### **MICROBIOLOGICAL PROPERTIES**

Total bacterial charge	UFC/g	max. 100
Yeasts	UFC/g	<50
Moulds	UFC/g	<50
St. Aureus	present/absent	Absent
Escherichia Coli	present/absent	Absent

### **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 (4 flow-packed pieces per carton), stacked on EUR-EPAL pallets 80 x 120 cm and then wrapped with stretch transparent film. One pallet has 8 layers, each having 6 cartons, for a total of 48 cartons.