



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

### **DATA CONCERNING THE PRODUCER:**

Altino pane S.r.l – Treviso (TV)

Factory: Via Mazzon 8, - Quarto d'Altino (VE) – Italy.

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

**Ciabatta – taglio fino, medio, grosso („Ciabatta – *thin (10mm), medium (12mm), thick (14mm) cut*“)**

### **SALE DENOMINATION:**

Soft wheat bread with lard - frozen

### **DESCRIPTION:**

Loaf of bread, sliced and frozen

### **PRODUCT CODE: 09F /09M / 09G**

### **NOMINAL QUANTITY:**

1250 g e

### **INGREDIENTS:**

All purpose soft WHEAT type «0» flour 59,8%, water, lard 4,5%, fresh yeast, salt, lecithin (All purpose soft WHEAT flour, dextrose, SOY lecithin, LACTOSE, MILK PROTEINS, MALTED WHEAT flour), dry yeast.

**ALLERGENS: cereals containing gluten, soya and soya-based products. This product might contain traces of milk, eggs, peanuts and sesame.**

### **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 weights about 1500 g. Once baked, the bread loaf is sliced. The slices are then packed into low density polyethylene bags. The packaging process takes place in a separated environment subject to absolute air filtration. Packed this way the product undergoes the freezing process in an adequate blast freezer unit.



#### **NUTRITIONAL VALUES:**

#### **ENERGY VALUES:**

Energy value	Calculated	1212 kJ/100g
Energy value	Calculated	286 kcal/100g

#### **CHEMICAL PROPERTIES:**

Elements	U.M.	Result
Fat	g/100g	4,28
-of which saturates	g/100g	1,64
Carbon hydrates	g/100g	53,16
-of which sugars	g/100g	1,39
Proteins	g/100g	8,82
Salt	g/100g	1,44

#### **MICROBIOLOGICAL PROPERTIES:**

Determined	U.M.	Result
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.

#### **PRODUCT SHELF-LIFE AND 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 the product refrigerated, protected from air contact and consume within 72 hours.



**PACKAGING MATERIAL:**

The product is packed using transparent LDPE bags.

**PACKING:**

The product is packaged in carton boxes (6 pieces per box), stacked on EUR-EPAL pallets 80 x 120 cm and then wrapped with stretch transparent film. One pallet has 8 layers, each having 4 carton boxes, for a total of 28 boxes.

19/09/2023