



PRODUCT'S TECHNICAL INFORMATION CARD

DATA CONCERNING THE PRODUCER

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

PRODUCT'S COMMERCIAL DENOMINATION

Tramezzino pomodoro ("tramezzino" bread tomato)

SALE DENOMINATION

«0»-type bread with tomato - frozen

DESCRIPTION

Sliced bread in cases, frozen

PRODUCT COD : CE02R

INGREDIENTS

Soft-wheat, type «0» **flour**, water, tomato 5%, emulsified lard (water, dextrose) 3,5%, salt, fresh yeast, **soy flour**, emulsifying agent E471, oregano.

Allergens: cereals containing gluten, soya

PRODUCTION TECHNOLOGICAL PROCESS

The applied bread-making process is the traditional one, with two leavening processes, that takes approximately 20 hours to complete. The bread loaf weights about 3300 g and - after baking - the crust is taken away from it, after which the loaf is sliced automatically. The thus obtained slices are then automatically packed. The packing process takes place in an environment subject to absolute air filtration. Packed in this way the product undergoes the freezing process in adequate freezing device

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.

NUTRITIONAL FEATURES

Average nutritional value 249 Kcal/100 g 1053 KJ/100g



CHEMICAL PROPERTIES

Elements	U.M.	Result
Humidity:	g/100g	40.48
Fat:	g/100g	3.44
- of these saturated fat	g/100g	1.22
Proteins:	g/100g	9.08
Carbon hydrates	g/100g	45.38
- of them sugars	g/100g	1.39
Salt	g/100g	1.28
Fiber	g/100g	3

MICROBIOLOGICAL PROPERTIES

Total bacterial charge at 30°C degrees	100max	UFC/g
Yeats	< 50	UFC/g
Moulds	< 50	UFC/g

ORGANOLEPTIC PROPERTIES

Colour: light red ; flavour fragrant; taste: specific and agreeable

NOMINAL QUANTITY

1000 g e

SHELF - LIFE :

12 months

PRESERVATION:

Preserve at -12°C

INSTRUCTIONS FOR USE:

Don't freeze again the defrosted bread, keep it refrigerated and use within three days.

PACKING: flow – pack

6 pieces for box
48/54 boxes = 1 pallet