Technical Data Sheet

	Baci Napoli ED.0 – Rev. 02 del 10/03/2024	

Product Name BACI NAPOLI 200 G

Label Name BACI NAPOLI

Net Weight 200 g e

Product Category Savory baked product filled with cold cuts

Brand DE FENZA

Company PANIFICIO E BISCOTTIFICIO DE FENZA SRL

Production Site

Via Eduardo De Filippo, 17
Marano di Napoli 80016 (NA)

Email export@panificiodefenza.it

Internal Product Code 200BN

VAT Code 10%

EAN Code 8050327230842

Product Characteristics

Ingredients

Mixed cold cuts cubes 22% (including pork meat, poultry meat, beef meat, salt, water, MILK proteins, sucrose, dextrose, spices, natural flavors), soft WHEAT flour type “0”, soft WHEAT flour type “00”, lard, water, sugar, pasteurized EGGS, brewer’s yeast, salt, emulsifiers: mono- and diglycerides of fatty acids (E471), mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids (E472e), flour treatment agents: ascorbic acid (E300), enzymes, pepper, preservative calcium propionate.

Origin of Raw Materials

Soft wheat flour type “00” EU

Single Product Diameter 4 cm

Single Product Height 3 cm

Pieces per Pack Approx. 10

Packaging

Packed in modified atmosphere (MAP). Do not pierce the packaging.

Package Type

PET tray heat-sealed with film

Packaging Type

Neutral cardboard box

Shelf Life at Production

60 days

Shelf Life at Delivery

50 days

Storage Conditions

Store in a cool, dry place away from heat sources, at temperatures not exceeding 20°C

Genetically Modified Raw Materials (GMO)

The product does not contain genetically modified ingredients

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Batch Identification

The batch number allows precise traceability to the production day and raw materials used.
It consists of 5 numeric characters (AAGGG):

- First two digits (AA): year
- Last three digits (GGG): Julian day of production

Nutritional Information

Average Values per 100 g

- Energy: 296.4 kcal / 1240.14 kJ
- Total Fat: 8.4 g
  - of which saturated: 3.2 g
- Total Carbohydrates: 43.4 g
  - of which sugars: 3.6 g
- Protein: 11.8 g
- Salt: 1.4 g

Microbiological and Physico-Chemical Parameters

Values refer to the packaged product properly stored (see storage conditions) until the end of shelf life.

Test	Unit	Value
Microorganisms at 30°C	CFU/g	20
Total coliforms	CFU/g	< 10
Escherichia coli (beta-glucuronidase positive)	CFU/g	< 10
Coagulase-positive staphylococci	CFU/g	< 100
Yeasts and molds	CFU/g	< 100
Presumed Bacillus cereus	CFU/g	< 100
Acrylamide	µg/kg	210
Water activity (Aw)	—	< 0.92
Moisture	%	66.10

Allergens

Allergen	Present as Ingredient	Cross Contamination	Present in Facility
Cereals containing gluten	X		X
Crustaceans			
Eggs	X		X
Fish			
Peanuts			X
Soy		X	X
Milk (including lactose)	X		X
Nuts			X
Celery			
Mustard		X	
Sesame seeds			X
Sulphur dioxide/sulphites			X
Lupins	X		X
Molluscs			

Packaging Material Characteristics

Primary packaging (PET tray and film) complies with current regulations:
Regulation (EC) No. 1935/2004, Ministerial Decree 21/03/1973 and subsequent amendments.

Box Dimensions and Palletization

- Box size: 570 × 390 × 85 mm
- Box weight: 500 g
- Pieces per box: 12
- Gross box weight: 2.900 kg

Pallet

- Dimensions: 80 × 120 × 185 cm (H)
- Boxes per layer: 4
- Number of layers: 20
- Total boxes per pallet: 80
- Pallet height: 185 cm
- Pallet weight: 232 kg

Disposal Instructions

Primary Packaging

- PET tray (Other 7): Plastic recycling
- PET-PE film: Plastic recycling

Pallet Disposal

- Stretch film (LDPE 4): Plastic recycling
- Boxes (PAP 20): Paper recycling
- Adhesive tape: General waste
- Label (PAP 22): Paper recycling
- Pallet (FOR 50): Wood recycling