Technical Data Sheet

	Bruschette Integrali ED.0 – Rev. 02 del 10/03/2024	

Product Name WHOLE WHEAT BRUSCHETTA 160 G

Label Name WHOLE WHEAT BRUSCHETTA

Net Weight 160 g e

Product Category Twice-baked bakery product

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 160BI

VAT Code 4%

EAN Code 8050327230729

Product Characteristics

Ingredients

Soft WHEAT flour type “00”, water, wholemeal soft WHEAT flour (26%), sunflower seed oil, sourdough (soft WHEAT flour type “00”, water), salt, brewer’s yeast.

Origin of Raw Materials

Soft wheat flour type “00” – EU

Single Product Dimensions (L × W)

7 cm × 4.5 cm

Single Product Height 1 cm

Pieces per Pack 12

Packaging

Packed in flow pack

Package Type

PET tray sealed on three sides with a PP5 monofilm

Packaging Type

Neutral cardboard box

Shelf Life at Production

300 days

Shelf Life at Delivery

270 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: 390 kcal / 1628 kJ
- Total Fat: 2.3 g
  - of which saturated: 1.2 g
- Total Carbohydrates: 83 g
  - of which sugars: 2.3 g
- Fiber: 2.2 g
- Protein: 9 g
- Salt: 0.9 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	< 10,000
Total coliforms	CFU/g	< 100
Escherichia coli (beta-glucuronidase positive)	CFU/g	< 10
Coagulase-positive staphylococci	CFU/g	< 10
Yeasts and molds	CFU/g	< 1,000
Presumed Bacillus cereus	CFU/g	< 100
Acrylamide	µg/kg	< 350
Water activity (Aw)	—	< 0.25
Moisture	%	4 – 6

Allergens

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

Packaging Material Characteristics

Primary packaging (PP5 film, PET tray) complies with current regulations:
Regulation (EC) No. 1935/2004, Ministerial Decree 21/03/1973 and subsequent amendments.

Box Dimensions and Palletization

- Box size: 590 × 260 × 230 mm
- Box weight: 500 g
- Pieces per box: 22
- Gross box weight: 4 kg

Pallet

- Dimensions: 80 × 120 × 153 cm (H)
- Boxes per layer: 6
- Number of layers: 6
- Total boxes per pallet: 36
- Pallet height: 153 cm
- Pallet weight: 144 kg

Disposal Instructions

Primary Packaging

- PET tray (1): Plastic recycling
- PP5 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