Technical Data Sheet

	Ciabatte Bianche ED.0 – Rev. 02 del 10/03/2024	

Product Name WHITE CIABATTA 300 G

Label Name WHITE CIABATTA

Net Weight 300 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 300CB

VAT Code 4%

EAN Code 8050327230194

Product Characteristics

Ingredients

Soft WHEAT flour type “00”, water, sourdough (soft WHEAT flour type “00”, water), salt, brewer’s yeast.

Origin of Raw Materials

Soft wheat flour type “00” – EU

Package Dimensions (L × W × H)

23 × 17 × 7 cm

Single Product Dimensions (L × W × H)

19 × 7 × 2 cm

Pieces per Pack 6

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

365 days

Shelf Life at Delivery

330 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: 253.3 kcal / 1059.81 kJ
- Total Fat: 1.3 g
  - of which saturated: 0.5 g
- Total Carbohydrates: 49.7 g
  - of which sugars: 4.3 g
- Fiber: 1.3 g
- Protein: 10.7 g
- Salt: 1.3 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: 390 × 300 × 240 mm
- Box weight: 500 g
- Pieces per box: 10
- Gross box weight: 3.500 kg

Pallet

- Dimensions: 80 × 120 × 207 cm (H)
- Boxes per layer: 8
- Number of layers: 8
- Total boxes per pallet: 64
- Pallet height: 207 cm
- Pallet weight: 224 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