# Technical Data Sheet

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|---|---|---|
| | ***Crostoni*** <br> ED.0 – Rev. 02 del 21/02/2025 | |

**Product Name** CROSTONI 450 G

**Label Name** CROSTONI

**Net Weight** 450 g

**Product Category** 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** 450SC

**VAT Code** 4%

**EAN Code** 8050327230170

# Product Characteristics

## Ingredients

Soft WHEAT flour type “00”, water, sourdough (soft WHEAT flour type “00”, water), sunflower seed oil, salt, lard, WHEAT malt flour, brewer’s yeast.
Additive: calcium propionate E282.
Surface seasoning: sunflower seed oil, oregano, bread flavoring (alcohol, water, vanilla flavor)

## Origin of Raw Materials

Soft wheat flour type “00” – EU

## Single Product Dimensions (L × W × H)

35 cm × 20 cm × 2 cm

## Package Dimensions (L × W × H)

37 cm × 21 cm × 4 cm

## Pieces per Pack 2

## Packaging

Packed in flow pack in modified atmosphere (MAP)

## Food Contact Materials Used (MOCA)

Printed/neutral BOPA + neutral LDPE (EVOH) B.L

## 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 6 numeric characters (DDMMYY):

- First two digits (DD): production day
- Third and fourth digits (MM): production month
- Fifth and sixth digits (YY): production year

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# Nutritional Information

### Average Values per 100 g

- Energy: 284 kcal / 1187 kJ
- Total Fat: 5.62 g
  - of which saturated: 3.03 g
- Total Carbohydrates: 51.40 g
  - of which sugars: 3.40 g
- Fiber: 0.89 g
- Protein: 6.89 g
- Salt: 0.85 g

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# 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) | — | 0.91 |
| Moisture | % | 66.10 |

# 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 | X |
| Molluscs | | | |

# Packaging Material Characteristics

Primary packaging (printed/neutral BOPA + neutral LDPE (EVOH) B.L) complies with current regulations:
Regulation (EC) No. 1935/2004, Ministerial Decree 21/03/1973 and subsequent amendments.

# Box Dimensions and Palletization

- Box size: 380 × 290 × 230 mm
- Box weight: 500 g
- Pieces per box: 10
- Gross box weight: 5.000 kg

### Pallet

- Dimensions: 80 × 120 × 176 cm (H)
- Boxes per layer: 8
- Number of layers: 7
- Total boxes per pallet: 56
- Pallet height: 176 cm
- Pallet weight: 280 kg

# Disposal Instructions

## Primary Packaging

- Printed/neutral BOPA + LDPE (EVOH): General waste collection

## 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