Technical Data Sheet

	Saltimbocca ED.0 – Rev. 02 del 21/02/2025	

Product Name SALTIMBOCCA 225 G

Label Name SALTIMBOCCA

Net Weight 225 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 225SL

VAT Code 4%

EAN Code 8050327230880

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).
Bread flavoring (alcohol, water, vanilla flavor).

Origin of Raw Materials

Soft wheat flour type “00” – EU

Single Product Dimensions (L × W × H)

25 cm × 10 cm × 2 cm

Package Dimensions (L × W × H)

26 cm × 11 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

Nutritional Information

Average Values per 100 g

- Energy: 254 kcal / 1062 kJ
- Total Fat: 2.25 g
  - of which saturated: 1.10 g
- Total Carbohydrates: 51.42 g
  - of which sugars: 2.90 g
- Fiber: 0.82 g
- Protein: 7.00 g
- Salt: 0.92 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
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: 390 × 260 × 270 mm
- Box weight: 500 g
- Pieces per box: 20
- Gross box weight: 5.000 kg

Pallet

- Dimensions: 80 × 120 × 204 cm (H)
- Boxes per layer: 9
- Number of layers: 7
- Total boxes per pallet: 63
- Pallet height: 204 cm
- Pallet weight: 315 kg

Disposal Instructions

Primary Packaging

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