Technical Data Sheet

	Tarallini Friarielli ED.0 – Rev. 02 del 10/03/2024	

Product Name FRIARIELLI-FLAVORED TARALLINI 200 G

Label Name FRIARIELLI TARALLINI

Net Weight 200 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 200TAFR

VAT Code 4%

EAN Code 8050327230071

Product Characteristics

Ingredients

WHEAT flour, sourdough (WHEAT flour, water), high-oleic sunflower seed oil, water, salt, friarielli flavor mix (parsley, potato starch, garlic, onion, pepper, chili pepper, nutmeg, sea salt, CREMO 94: powdered cheese, whey powder, anti-caking agent E…, salt, emulsifier E331), brewer's yeast.

Origin of Raw Materials

Soft wheat flour type "00" – EU

Single Product Diameter 3 cm

Single Product Height 1 cm

Pieces per Pack Approx. 40

Packaging

Packed in flow pack

Package Type

Bag sealed on three sides with PP5 freshness clip

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: 344 kcal / 1439 kJ
- Total Fat: 16.5 g
  - of which saturated: 2.3 g
- Total Carbohydrates: 41.7 g
  - of which sugars: 0.9 g
- Fiber: 1.1 g
- Protein: 1.3 g
- Salt: 0.01 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	< 1,000
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		X
Nuts			X
Celery			
Mustard		X	
Sesame seeds			X
Sulphur dioxide/sulphites			X
Lupins			X
Molluscs			

Packaging Material Characteristics

Primary packaging (bag sealed on three sides with freshness clip) complies with current regulations: Regulation (EC) No. 1935/2004, Ministerial Decree 21/03/1973 and subsequent amendments.

Box Dimensions and Palletization

- Box size: 390 × 240 × 220 mm
- Box weight: 500 g
- Pieces per box: 20
- Gross box weight: 4.500 kg

Pallet

- Dimensions: 80 × 120 × 191 cm (H)
- Boxes per layer: 10
- Number of layers: 8
- Total boxes per pallet: 80
- Pallet height: 191 cm
- Pallet weight: 360 kg

Disposal Instructions

Primary Packaging

- Wrapping (PP5): Plastic recycling
- Seal: General waste

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