



PRODUCT TECHNICAL SHEET

MOD: ST	
Ed. 01	Rev. 00
Date 22/10/2019	Pag. 1 of 2
Filled up and approved by QM	

FOCACCIA CLASSICA

Trading name	Focaccia Classica con olio extra vergine di oliva (3,4%)
Legal name	Prodotto lievitato da forno
Producer	INDUSTRIA MOLITORIA MININNI srl Via Graviscella c.s. 1448 – 70022 Altamura (BA)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Ingredients	Remilled durum wheat semolina (63.6%), water, extra virgin olive oil (3.4%), salt, natural yeast.
Allergens	Gluten. May contain traces of soy, milk.
Packaging method	Packed in MAP
Storage condition	From 0 ° C to + 4 ° C Consume after cooking. Once the package has been opened, consume within 2 days after cooking at 200 ° C.
Best before	35 days
Unit weight	325g
How to use	Bake the product in a preheated oven at 200 ° C for about 5-6 minutes

-General characteristics-

Item number	IDA0581
EAN Code	8011192003610

-Product description-

Shape and dimensions (indicative)	Rectangular, 19cm x 28,5cm, h 2,5cm
Pieces per pack	1pc / Flowpack
Selling unit	Case
Packs per case	10 pack of 1pc/ Flowpack
Case net weight	3,25 kg

-Average nutritional values per 100g of product-

Energy value	kJ	1069
	kcal	253
Fats	g	4
of which saturated fatty acids	g	0,5
Carbohydrates	g	46
of which sugars	g	1,9
Protein	g	7,5
Salt	g	1,4
Fibers	g	1,7

-Microbiological characteristics (at the time of packaging)-

Parameter	Value
Mesophilic microbial charge	< 10.000 ufc/g
Yeasts	< 1000 ufc/g
Molds	< 1000 ufc/g
Bacillus cereus	< 100 ufc/g
Coliforms at 37 ° C	< 100 ufc/g
Escherichia coli	< 10 ufc/g
Positive coagulated staphylococcus	< 100 ufc/g
Salmonella spp.	Absent in 25g
Listeria monocytogenes	Absent in 25g



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Pag. 2 of 2

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-Chemical-physical characteristics-

Parameter	Value
Humidity	30-40%
Ashes	<0,95% / s.s.
Aflatoxin B1	<2,0 µg/kg
Aflatoxin B1+B2+G1+G2	<4,0 µg/kg
Ochratoxin A	<3,0 µg/kg
Deoxynivalenol	<500 µg/kg
Zearalenone	<50 µg/kg
Lead	<0,1 µg/kg
MRL	Below the limits set by European legislation

-Organoleptic characteristics-

Appearance	Golden rind obtained by the caramelization of simple sugars deriving from split of starch by means of enzymes normally present in semolina. Crumb yellow obtained by the high yellow index of the semolina.
Texture	Crumbly crust and soft and honey combed crumb due to the use of natural yeast and rigorous rising methods
Odour	Distinct odour due to the presence of aromatic mixture deriving from flour and from the use of natural yeast.
Taste	Typical, distinct, aromatic and intense for the use of reground semolina obtained from grains rigorously selected and of natural yeast

-Pack-

Primary packaging	PET12 / PEEVOHPE70 film for food, transparent; weight:18g; thickness: 82µm
Secondary packaging	Case American type: 23,5cm x 40cm x 36cm; weight: 356g
Labelling	Paper label; weight: 1g

-Logistic information-

Type of pallet	Epal 1200mm x 800mm; weight: 22kg
Pallet protection	Extensible plastic film; weight: 300g
Cases per layer	10
Layers per pallet	5
Total cases	50
Pallet height	195cm
Net weight	163kg
Gross weight	213kg

*Palletizing can change on customer request

-Legal provision-

HACCP	In compliance with Regulation (EU) no. 852/2004 and subsequent updates.
Traceability	In compliance with Regulation (EU) no. 178/2008 and subsequent updates.
Allergens	In compliance with Regulation (EU) no. 1169/2011.
Contaminants	In compliance with Regulation (EU) no. 1881/2006.
Pesticides	In compliance with Regulation (EU) no. 396/2005 and subsequent updates.
GMO	The product does not contain, is not made up and is not obtained from GMOs in compliance with Regulation (EU) no. 1829/2003 and 1830/2003

-Certifications and Authorizations-

Health authorization	N. 13728 (21/07/2015)
Certifications	BRC / IFS