



PRODUCT
TECHNICAL SHEET

MOD: ST

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Filled up and approved by QM

FRISELLE

Trading name	Friselle Giganti di Altamura
Legal name	Bakery product
Producer	OROPAN srl S.s. 96 km 5,4 – 70022 Altamura (BA)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Ingredients	Re-ground durum wheat semolina 76%, type "00" soft wheat flour, water, salt, natural yeast, malted wheat flour, flour treatment agent: E300. Produced in a factory using eggs, linseed, sunflower seeds, soft wheat bran.
Allergens	Gluten
Storage condition	The product can be consumed until the expiry date if stored in the original packaging in a cool, dry place away from heat sources.
Shelf life	Minimum 12months; maximum 13months
Pack net weight	350g +/- 10,5g
Pack gross weight	365g
Package gross weight	4,9kg
GMO	Product free of genetically modified organisms
Contaminants	Complies with European and Italian standards in force regarding maximum levels of contaminants in food products, including toxins and heavy metals

-General characteristics

Item code	IDA0382
EAN Code	8011192001913

- Average nutritional values per 100g of product -

Energy value	kJ	1549
	kcal	365
Fats of which saturated fatty acids	g	1
	g	0
Carbohydrates Of which sugars	g	76
	g	1
Proteins	g	12
Salt	g	2

-Logistic information-

Primary packaging	Internal packaging in heat-shrinkable polypropylene
Primary packaging size	200mm x 200mm x 80mm
Secondary packaging	Corrugated cardboard (onda C)
Secondary packaging size	590mm x 380mm x 198mm
Number of package per pallet	40
Number of package per layer	4
Pallet size	800mm x 1200mm x 2180mm

-Preparation and advice-

Friselle di Altamura can be enjoyed as a crouton with a drizzle of extra virgin olive oil or according to the Apulian tradition (wet and seasoned, as recommended recipe).

Ingredients: 2 Friselle di Altamura;
200g pachino tomatoes;
1 clove of garlic;
a pinch of salt;
a pinch of oregano
20g extra virgin olive oil.

Place the friselle on a serving dish and wet each of them with 3 tablespoons of water at room temperature.

Cut the tomatoes into small pieces, pour them into a bowl and season with extra virgin olive oil, chopped garlic, oregano and salt.

Stir.

Place the prepared seasoning on the friselle.

Serve and consume immediately.