



PRODUCT TECHNICAL SHEET

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Filled up and approved by QM

PANINO INTEGRALE CON PROSCIUTTO CRUDO E MOZZARELLA

Trading name	Panino integrale con prosciutto crudo e mozzarella
Legal name	Stuffed baked product
Producer	Fabian srl Via Cav. Faustino Ghidini, 15 23030 Torbole Casaglia (Bs)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Ingredients	Bread (wholemeal soft wheat flour 45%, type "0" soft wheat flour, water, extra virgin olive oil, salt, yeast, skimmed milk powder). Filling: 20% mozzarella (milk, salt, rennet, lactic ferments), 20% raw ham (pork, salt, preservative E252).
Allergens	Gluten, milk. It may contain traces of eggs, sesame, fish, celery, soy, mustard.
Shelf life	30 days
Storage conditions	From 0°C to +4°C. Once the package has been opened, consume within 24 hours.
Packaging method	Packed in ATP
Transport conditions	Refrigerated from 0°C to +4°C
Weight	120g
Batch	Shelf life

- General characteristics -

Item code	IDA0600
EAN code	8011192003764

- Average nutritional values per 100g of product -

Energy value	kJ	1120
	kcal	268
Fat of which saturated fatty acids	g	10
	g	4,2
Carbohydrates of which sugars	g	27
	g	0,8
Proteins	g	17
Salt	g	2,0

-Microbiological characteristics -

Salmonella spp.	Absent in 25g
Listeria monocytogenes	Absent in 25g
Staphylococcus aureus	<100 ufc/g
Escherichia coli	<100 ufc/g
Enterobacteriaceae	1000 ufc/g

- Logistic information -

Primary packaging	EVOH film for food
Pieces per cardboard	16
Cardboard per layers	12
Layers per pallet	8
Cardboard per pallet	96

-Normative requirements -

Adoption of a self-control system (HACCP) in compliance with the Regulations (CE) n. 178/2002, n. 852/2004, n. 853/2004.
Compliant labeling as per Regulation (CE) n. 1169/2011.
Use of NON-GMO raw materials (based on what is declared by its suppliers).
Use of packaging and materials suitable for contact with food as per Regulations (CE) n. 1935/2004, n. 10/2011.