



## PRODUCT TECHNICAL SHEET

MOD: ST  
Ed. 01 Rev. 00  
Date: 05/08/2020 Pag. 1 of 1  
Filled up and approved by QM

### PANINO INTEGRALE CON MORTADELLA BOLOGNA IGP

|                      |  |
|----------------------|--|
| Trading name         | Panino integrale con Mortadella Bologna IGP  |
| Legal name           | Stuffed baked product  |
| Producer             | Fabian srl<br>Via Cav. Faustino Ghidini, 15<br>23030 Torbole Casaglia (Bs)   |
| Distributor          | I.D.AL. srl Italiana Distribuzione Alimenti<br>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).<br>Filling: Mortadella Bologna IGP 42% (pork, salt, spices, natural flavors, antioxidant E301, preservative E250). |
| Allergens            | <b>Gluten, milk.</b><br>It may contain traces of <b>eggs, sesame, fish, celery, soy, mustard.</b>  |
| Shelf life           | 30 days  |
| Storage conditions   | From 0°C to +4°C.<br>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 | IDA0602       |
| EAN code  | 8011192003740 |

#### - Average nutritional values per 100g of product -

|                                       |      |      |
|---------------------------------------|------|------|
| Energy value                          | kJ   | 1397 |
|                                       | kcal | 334  |
| Fat<br>of which saturated fatty acids | g    | 17   |
|                                       | g    | 4,8  |
| Carbohydrates<br>of which sugars      | g    | 32   |
|                                       | g    | 0,8  |
| Proteins                              | g    | 14   |
| Salt                                  | g    | 1,7  |

#### -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.