



## PRODUCT TECHNICAL SHEET

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Filled up and approved by QM

### PANINO INTEGRALE CON BRESAOLA E FORMAGGIO SPALMABILE

Trading name	Panino integrale con bresaola e formaggio spalmabile
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: bresaola 25% (beef, salt, dextrose, natural flavors, preservatives E250, E251), spreadable cheese 17% (whey, cream, salt, lactic ferments)
Allergens	<b>Gluten, milk.</b> 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. 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	IDA0605
EAN code	8011192003719

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

Energy value	kJ	964
	kcal	231
Fat of which saturated fatty acids	g	7,0
	g	2,5
Carbohydrates of which sugars	g	27
	g	1,2
Proteins	g	15
Salt	g	1,6

#### -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.