

	<b>PRODUCT DATA SHEET</b>	<b>Mod.3.31</b> <b>Edition: 03</b> <b>Review: 05</b> <b>Date: 23/12/2021</b> <b>Page 1/3</b>
--	---------------------------	--

<b>PRODUCT CODE:</b>	T0140SG
<b>EAN 13 CODE:</b>	8 033622 378655
<b>PRODUCT NAME:</b>	TORTA DELLA NONNA
<b>CHARACTERISTICS:</b>	Shortcrust pastry filled with lemon flavored custard, covered with soft whipped pastry, decoration with pine nuts, almonds and icing sugar. Precut 14 portions.
<b>DECLARETED WEIGHT:</b>	1300g

<b>INGREDIENTS:</b>	Rehydrated skimmed MILK, WHEAT flour, sugar, margarine (vegetable fats: palm-coconut and vegetable oil: sunflower, water, emulsifier: E471 (palm), salt, acidity regulator: E330, flavourings), EGG yolk, margarine (vegetable fat: palm and vegetable oil: sunflower, water, acidity regulator: E330), glucose syrup, water, dextrose, rice starch, skimmed MILK powder, starch, pine nuts, ALMONDS, EGG white powder, stabilizer (sorbitol syrup, emulsifier: E471, water, flavourings), WHEAT starch, natural lemon extract, vegetable fats: palm kernel-coconut, salt, thickeners: E407-E440, raising agents: E450-E500, acidity regulator: E331, flavourings.
---------------------	--

<b>COOKING INSTRUCTIONS:</b>	Thaw the product in the fridge (0°C/+4°C) for 4/5 hours. The thawed product can be stored in the fridge (0°C/+4°C) for a maximum of 3 days. Do not re-freeze the product.
------------------------------	---

<b>ALLERGENS (EU regulation n.1169/2011):</b>	<b>Presence</b>		
	<b>In the ingredients</b>	<b>In the production line</b>	<b>In the factory</b>
Cereals containing gluten and various cereals with gluten (e.g. wheat, rye, barley, oats, spelt, kamut or their hybrid varieties) and thereof products.	YES	YES	YES
Soy and thereof products.	NO	YES	YES
Mixed nuts in shell (e. g. almonds, hazelnuts, nuts, cashews, pecan nuts, Brazilian nuts, pistachio, macadamia nuts) and thereof products.	YES	YES	YES
Peanuts and thereof products.	NO	NO	NO
Sesame seeds and thereof products.	NO	NO	NO
Milk and thereof products (including lactose).	YES	YES	YES
Eggs and thereof products.	YES	YES	YES
Fish and thereof products.	NO	NO	NO
Crostateans and thereof products.	NO	NO	NO
Celery (including celeriac) and thereof products.	NO	NO	NO
Mustard and thereof products.	NO	YES	YES
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO <sub>2</sub>	NO	NO	NO
Shellfish and thereof products	NO	NO	NO
Lupine and thereof products.	NO	YES	YES
It may contain traces of:	SOY, OTHER NUTS, MUSTARD, LUPINS.		
<b>Last edit:</b>	<b>Issue:</b>	<b>Approved :</b>	

	<b>PRODUCT DATA SHEET</b>	<b>Mod.3.31</b> <b>Edition: 03</b> <b>Review: 05</b> <b>Date: 23/12/2021</b> <b>Page 2/3</b>
--	---------------------------	--

NUTRITION DECLARATION (EU Regulation n. 1169/11)		
Average values	Per 100 g	Per portion (92g)
Energy (kJ) (kcal)	1382	1271
	329	302
Fat (g)	14	13
Of which saturates (g)	5,6	5,1
Carbohydrate (g)	45	41
Of which sugars (g)	26	23
Fibre (g)	-	-
Protein (g)	5,5	5,0
Salt (g)	0,15	0,14

SENSORY INFORMATION:	
Aspect	One round cake covered with icing sugar. Visible pine nuts.
Color	Light brown on the outside and yellow on the inside, visible yellow custard on the inside. White icing sugar.
Smell	Lemon and "baked product" scent
Taste	Sweet lemon and custard cream taste, delicate pine nut taste.
Touch	Soft plum cake and flaky short pastry, silky custard cream.


MICROBIOLOGICAL SPECIFICATIONS:	
Parameters	Limits
Total mesophilic count	$10^5 \leq x \leq 10^6$ (ufc/g)
Total coliforms	$10^2 \leq x \leq 10^3$ (ufc/g)
E.coli	$10 \leq x \leq 10^2$ (ufc/g)
St.Aureus	Absent in 25g
Enterobacteria	m = <10 ufc/g M = 100 ufc/g 2 samples out of 5
Listeria Monocytogenes	Absent in 25g
Salmonella	Absent in 25g
Moduls	$10^3 \leq x \leq 10^4$ (ufc/g)
Yeast	$10^3 \leq x \leq 10^4$ (ufc/g)
Anaerobic sulfite reducing	-

<b>GENETIC MODIFICATIONS – GMOs:</b>	G.M.O./Free declaration (yes or no) The product has been manufactured without genetically modified organisms, ingredients, additives, microorganisms or processing aids and can therefore be declared as GMO free.
--------------------------------------	---

<b>SHELF-LIFE:</b>	Days 420
--------------------	----------

<b>STORAGE INSTRUCTIONS:</b>	Store the product at -18°C up to the expiry date indicated on the box.
------------------------------	--

<b>Last edit:</b>	<b>Issue:</b>	<b>Approved :</b>

	<b>PRODUCT DATA SHEET</b>	<b>Mod.3.31</b> <b>Edition: 03</b> <b>Review: 05</b> <b>Date: 23/12/2021</b> <b>Page 3/3</b>
--	---------------------------	--

<b>PACKAGING:</b>	Pieces for bag	-
	Bags per box	-
	Pieces per box	1
	Net weight per bag	-
	Net weight per box	1300g

<b>PRIMARY PACKAGING :</b>	Type, dimensions
	white cardboard with polypropylene film for food – (Weight: 104g), cardboard for food – Weight: 146g L 292mm x W 274mm x H 63mm.

<b>SECONDARY PACKAGING:</b>	<i>Type, dimensions, weight</i>
	-

<b>PALLETIZING:</b>			
Pallet types	EPAL	Boxes per pallet	228
Dimensions (WxL)	80cm x 120cm	Peaces per pallet	228
Boxes envelopment	-	Net weight per pallet	296,4 kg
Boxes per layer	12	Gross weight per pallet	353,4 kg
Layers per pallet	19	Pallet height	<220cm



The photo is for illustration only

<b>CERTIFICATIONS:</b>	IFS

<b>U.S. FDA REGISTRATION NO. :</b>	10955124720
------------------------------------	-------------

<b>PRODUCER (address):</b>	Località Serra di Costa 2/C – 14015, San Damiano – Asti - Italy
----------------------------	---

<b>Last edit:</b>	<b>Issue:</b>	<b>Approved :</b>