

PRODUCT SPECIFICATION SHEET



Product Family:		BREAD
Product Range:		SANDWICH BREAD
Catalogue code :		M9245
Product commercial designation:		Ciabatta Ciabatta
Product legal designation :		Wheat roll, prebaked. Deep frozen product

Product state	(Tick the boxes)	Process	Product marketing advantages :
unbaked		to defrost	Unit part-baked net weight (kg) : 0,12 Unit baked net weight (kg) :
pre-proved		to prove	
stone baked		ready to bake	
part-baked	x	ready to serve	
baked			
iced			Fedipat product code: 09245075

List of ingredients :
Wheat flour, water, salt, yeast

Processing Guidelines:
Before baking product should be put on baking trays and defrosted at temperature about +18°C.
Baking parameters: Temperature inside oven 220 - 230°C Steaming-YES
temperature 170-180°C Time 8-12 minutes

Packaging :		Product dimensions (mm) Target/ Tolerance:		Shelf life and storage conditions of frozen product* (DLUO) :	
Number of units/box* :	40	Lenght :	170 (±15)	Shelf life 12 months from date of manufacture. Storage conditions of frozen product in freezer at temperature below -18°C	
Number of bags/box :	1	Width :	80 (±10)	Shelf life and storage conditions after defrosting :	
Number of units/bag :	40	Height :	55 (±10)	Shelf life after defrosting and/or baking: 24 hours	
Box net weight (kg) :	4,8	Circumference :	-		
Box gross weight (kg) :		Diameter :	-		

Palettisation:		Packaging details (material, colour, weight, thickness, dimensions):			
Number of layers/pallet :	10	Primary :	Aprox. weight (g)	Material, colour, thickness, recyclable	Dimensions (mm) (external dimensions for the box)
Number of boxes/layer :	4		Secondary :	31,8	HDP foil, blue, 0,018, no-recyclable
Number of boxes/pallet :	40	Tertiary :		560	cardbord, brown, 4 mm, recyclable
Pallet net weight (kg) :	192		Accessories (spoons, commercial individual bags,...) :	25000	wood
Pallet gross weight (kg) :		N/A		300	plastic
Pallet height (m) :					
Pallet type :					

DO NOT FILL IN		Nutritional intolerance* :	
Maximum shelf life acceptable to reception	months	Suitable for :	Yes / No
Maximum shelf life acceptable to delivery	months	Vegetarians	Yes
		Vegans	yes
		Major allergens :	** Yes / No
		Gluten containing cereals	Yes
		Crustaceans	No
		Eggs	No
		Fish	No
		Peanut	No
		Soya	No
		Milk and dairy products	No
		Nuts	No
		Celery	No
		Mustard	No
		Sesame	No
		Sulphites and sulphur dioxide	No
		Lupin	No
		Mollusks	No
		Présence :	No
		Alcohol	No
		Porc meat and by-products	No
		Wheat flour (%)	%

Nutritional values :		GMO Status: Not labelling according to the regulations CE 1829 and 1830/2003	
Calculated parameters		g/ for 100g of product	
Nutritional value (kcal)	257	Product has not been treated with ionizing radiation	Product is not genetically modified, not included genetically modified organisms
Nutritional value (kJ)	1088		
Proteins	8,70		
Assimilable carbohydrates	51,00		
Sum of sugar	1,80		
Total fat	1,30		
Saturated fatty acids	0,30		
Trans fatty acids			
Insaturated fatty acids			
Monounsaturated fatty acids			
Polyunsaturated fatty acids			
Ashes			
Food fibers	2,20		
Salt	1,40		

Physical chemistry criterias :
Humidity :
Aw :
Animal fat (%) :
Vegetal fat (%) :

Organoleptic criterias :
Visual: Rectangular shape, topping flour
Colour: Before baked: cream coloured crust After baking: golden coloured crust
Savour: Typical for this group of product and raw materials used to production
Smell : Typical for this group of product and raw materials used to production

May contains traces of :
Eggs, soya, milk and dairy products, nuts, sesame

Batch number localization and signification :
ddmmrr or 15237001 this mean 15-year; 237-day of the year, 001-number of packing line
Batch number is present in the label

Barcode GS1-128 on the box label :EAN13
3760173292530

Custom code : 1905 90 30

Service Qualité		Microbiological standards (cfu/g) :		Germ Results	
Editing date :	07/03/2017	Germ	Results	Germ	Results
Date of last revision :	01/12/2021 HP	Total flora	-	Yeast	<1000
		Enterobacteriaceae	<100	E. coli	-
		Salmonella	absent in 25g	Staphylococcus with coagulase	<10
		Listeria	absent in 25g	Bacillus cereus	-