

MAIN INFO

Code (carton) 3117

Product name NEAPOLITAN SFOGLIATELLA

Product range Ready to bake

Ean14 Code Sales Unit (carton)

08003269031176

Ean Code Consumer Unit (bag)

N/D

	Weight in g	Tolerance in g +/-
Dough and Filling	114	4

Trademark



Case declared net weight per SU not divisible

6600g e

Average production weight per piece (APW)

114 g+/-4

Shelf life

12 months

Guaranteed remaining shelf life at time of delivery

3 months

Secondary Shelf Life*

48 hours at room temperature (25 °C) ; 4 days at

+4 °C

**Results obtained by an acceptability test conducted among Centre of Food Innovation and Development in the Food Industry (CAISIAL) of Università degli Studi di Napoli FEDERICO II.*

Keep this product at -18°C

DESCRIPTION

Deep-Frozen bakery product ready to bake, filled with ricotta cheese and candied orange cubes

More info

N/D

Product Typology Neapolitan Specialities

INGREDIENTS

Issued by: T.De Rosa, Q.A. Supervisor

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www.fresystem.com - www.cupiello.com

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WHEAT flour, water, sugar, ricotta CHEESE 10.85% (WHEY, salt), durum WHEAT flour, lard, diced candied orange 1.58% (diced orange, glucose-fructose syrup, sugar, acidity regulator: E330), EGGS, salt, flavourings.
THE PRODUCT MAY CONTAIN TRACES OF SOY AND NUTS.

PACKAGING AND LOGISTICS

PCU = Primary Consumer Unit (packaging in contact with the product)	: Polyethylene bag
Can be sold separately	: NO
Sales Unit Typology	: Business to Business
N° Pieces per 1 PCU	: 60
Dimensions PCU	: H: 630 x L: 500 (ext. in mm)
SU = Sales Unit	: Carton
N° Pieces per 1 SU	: 60
Dimensions SU	: H: 192 x L: 338 x D: 258 (ext. in mm)
1 SU is made of	: n° 1 un. Polyethylene bag
LU = Logistic Unit	: Pallet
N° SU per 1 LU	: 90
Dimensions LU (pallet height included)	: H: 187,8 x L: 80 x D: 120 (ext. in cm)
1 LU is made of	: n° 9 layers of n° 10 SU each
Tape	: White
Label	: YES

INSTRUCTIONS

Preheat the oven to about 200°C. Place the product on a baking tray and bake for 25-30 minutes. Then sprinkle with icing sugar.

ORGANOLEPTICS

Flavor	typical, pleasantly sweet
Texture	Friable
Smell	Delicate, oven fragrant
Color	Golden
Appearance	triangular shape product filled with ricotta cheese and candied orange

ALLERGENS Reg CE 1169/2011

Cereals containing gluten and product thereof (wheat, rye, barley, spelt, oats, kamut or their hybridised strains)	YES
Crustaceans and products thereof	NO

Eggs and product thereof	YES
Fish and products thereof	NO
Peanuts and products thereof	NO
Soyabeans and products thereof	TRACES
Milk and products thereof (including lactose)	YES
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, Queensland nut)	TRACES
Celery and products thereof	NO
Mustard and products thereof	NO
Sesame seeds and product thereof	NO
Sulphur dioxide and sulphites (in contents higher than 10mgrs/kg expressed in SO ₂)	NO
Molluscs and products thereof	NO
Lupins and products thereof	NO

This product is made in a factory that uses ingredients containing; gluten, eggs, soya, milk, nuts, celery, sesame seeds, peanuts, sulphites and products thereof. Therefore, the absence of traces of these allergens cannot be guaranteed.

GENETICALLY MODIFIED ORGANISMS

The product does not contain any genetically modified organism and has not undergone manipulations or processes that require their use (2006/1829/CE – 2006/1830/CE). The company applies a GMO free policy by using GMO free raw materials, according to our suppliers' declarations.

**NUTRITION DECLARATION (Reg. UE 1169/11)
(on average)**

		per 100g	per Piece: 110g
Energy	kJ	1268	1395
	kcal	302	332
Fat	g	11,2	12,32
	of which saturates	g	5,4
Carbohydrate	g	41,4	45,54
	of which sugars	g	7,5
Fibre	g	4,1	4,5
Protein	g	6,85	7,5
Salt	g	0,9	0,99



Issue date : **18/01/2013**
Last review : **30/04/2019** – n° review : **4**