



Via Piane Tronto, 5  
64010 Ancarano (TE)  
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**PRODUCT DATA**

**Panzerottini tomato and mozzarella**

**ST 01F5604EG**

Revisione: 02

Data : 02/02/2017

**PRODUCT DESCRIPTION**

<b>COMMERCIAL NAME</b>	PANZEROTTINI MOZZARELLA AND TOMATO
<b>COMMERCIAL DENOMINATION</b>	PANZEROTTINI MOZZARELLA AND TOMATO
<b>N° PCS PER BAG</b>	40 (*)
<b>PRODUCT CODE</b>	01F5604EG
<b>WEIGHT BAG</b>	1.000 gr.
<b>TEMPERATURE FOR CONSERVATION</b>	-18°C (once defrosted do not refreeze)
<b>T.M.C.</b>	18 months
<b>MANUFACTURED</b>	PRODOTTI ALIMENTARI FIORAVANTI & C. SRL
<b>BAR CODE</b>	8019684000673
<b>LABEL</b>	FIORAVANTI

**DECREE OF LAW**

<b>FOR</b>	PRODOTTI ALIMENTARI FIORAVANTI & C. S.r.l. Via Piane del Tronto, 5 - ANCARANO (TE)
<b>ADRESS</b>	ANCARANO (TE)
<b>E. C. LICENCE NUMBER</b>	IT 1140 L CE
<b>WEIGHT</b>	1.000 g e

**INGREDIENTS (allergens shown in bold)**

<p><b>Wheat</b> flour, water, vegetable margarine (non-hydrogenated oils and fats of palm and <b>soy</b>, emulsifier: mono and triglycerides of fatty acids, preservative: potassium sorbate, acidity regulator: citric acid, aromas, dye: beta carotene), salt, fresh yeast, extra virgin olive oil 0.5%, dextrose. Filling 30%: <b>mozzarella</b> 65% (<b>milk</b>, rennet, salt, acidity regulator: citric acid), tomato pulp 35%, oregano.</p>	

Produced at a plant which uses: **eggs and pistachio**.

**COOKING INSTRUCTIONS**

Deep fry frozen for about 3-4 minutes and until golden brown on both sides in boiling oil (160°C).

**ORGANOLEPTIC CHARATTERISTIC**

<b>TASTY</b>	<b>APPETIZING, TASTY</b>
<b>TEXTURE</b>	<b>CRISPY</b>
<b>COLOUR</b>	<b>GOLDEN</b>
<b>APPEARANCE</b>	<b>HALF-MOON</b>
<b>SMELL</b>	<b>FRAGRANT</b>

**SENSORY CHARACTERISTIC**

<b>SHAPE</b>	<b>HALF-MOON</b>
<b>LENGHT</b>	<b>50 mm</b>
<b>WIDTH</b>	<b>30 mm</b>



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**MICROBIOLOGICAL CHARACTERISTIC**

<b>E.COLI</b>	< 10 UFC/g
<b>STAPHYLOCOCCUS AUREUS</b>	< 10 UFC/g
<b>SALMONELLE</b>	Absent in 25 g
<b>LISTERIA</b>	Absent in 25 g

**NUTRITIONAL VALUE (PER 100 gr DI PRODOTTO)**

<b>ENERGY</b>	<b>247 Kcal 1.037 Kj</b>
<b>TOTAL FAT</b>	<b>8,5 g</b>
<b>Saturated fat</b>	<b>4,8 g</b>
<b>TOTAL CARBS</b>	<b>33,6 g</b>
<b>sugars</b>	<b>5,8 g</b>
<b>PROTEIN</b>	<b>9,0 g</b>
<b>SALT</b>	<b>2,0 g</b>

**PACK**

<b>SINGLE PIECE WEIGHT</b>	<b>25 gr</b>
<b>N° PCS PER BAG</b>	<b>40 (*)</b>
<b>BAG NET WEIGHT</b>	<b>1.000 gr.</b>
<b>PACK</b>	<b>BAG</b>
<b>BAG SIZE</b>	<b>22,0 x 30,0 cm</b>

**CARTON L**

<b>N° OF BAG PER CARTON</b>	<b>5 bags</b>
<b>NET WEIGHT CARTON</b>	<b>5 Kg</b>
<b>WORDING CARTON</b>	<b>LABEL, PRODUCT NAME, PRODUCT CODE, LOT OF SALE, SHELF DATE</b>
<b>TYPE OF CARTON</b>	<b>CARTON : WAVES COLOUR: WHITE</b>

**PALLETIZING 380X250X165 MM**

<b>N° CARTON PER LAYER</b>	<b>9</b>
<b>N° LAYER PER PLT</b>	<b>10</b>
<b>N° CARTON PER PLT</b>	<b>90</b>
<b>N° BAG PER PLT</b>	<b>540 bags</b>
<b>PLT HEIGHT</b>	<b>185 cm</b>
<b>NET WEIGHT PLT</b>	<b>540 kg</b>

(\*) this number may vary in excess or lack due to the irregularity of the raw materials that for this reason guarantee the authenticity and typicalness of the product,

According to the EU codes 1829/2003 and 1830/2003 this product does not contain, does not consist and does not originate from GMO organisms, and for this reason no special GMO indication is required.