

GENERAL FEATURES

PRODUCT CODE	1C4138
PRODUCT NAME	NEAPOLITAN PASTIERINA
TYPE OF TASTE	Sweet
PREPARATION METHOD	Ready to eat
FAMILY	Monoportion mini cakes
RANGE	Monoportion mini cakes
DISTRIBUTION CHANNEL	Business to Business
PRODUCT TIPOLOGY	Confectionary product
EAN CODE TRADE UNIT (TU)	08003269041380
EAN CODE CONSUMER UNIT (CU)	
INTRASTAT CODE	19059080
BRAND	



TRADE UNIT (TU) DECLARED NET WEIGHT	2400	g e
CONSUMER UNIT (CU) DECLARED NET WEIGHT	200	g e
LOGISTIC UNIT (LU) NET WEIGHT	346	kg
PIECE AVERAGE PRODUCTION WEIGHT	102	g +/- 2

COMPOSITION

	Weight (g)	Tolerance (g) +/-
Dough	51	1
Filling	51	1

STORAGE CONDITIONS

Store at temperatures not above -18 °C. Do not refreeze once defrosted

SHELF LIFE

TOTAL SHELF LIFE (in months)	12
MINIMUM REMAINING SHELF LIFE ON DELIVERY (in months)	3
SECONDARY SHELF LIFE *AT ROOM TEMPERATURE (20-23°)	24 hours
SECONDARY SHELF LIFE * AT +4°C	n/d

Defrosting time not included in case of cooked products.

LEGAL DENOMINATION

Bakery deep-frozen fully baked product

1C4138 - 4138 NEAPOLITAN PASTIERINA (alternative code: 1148642) - wheat recipe

INGREDIENTS

Sugar, WHEAT flour, water, RICOTTA 17% (WHEY, MILK, CREAM (MILK), salt), margarine (vegetable fats and oils (palm, coconut, sunflower), water, salt, emulsifier: E471, flavors, acidity corrector: E330, coloring: E160a), EGGS, dry WHEAT grains 8%, candied orange cubes 2,5% (orange peels 49%, glucose-fructose syrup (WHEAT), sucrose, acidity corrector: E330), salt, flavors. THE PRODUCT MAY CONTAIN TRACES OF NUTS AND SOY

CLAIMS

Genetically Modified Organism free
Without hydrogenated fats
Yeast free

PACKAGING AND LOGISTIC

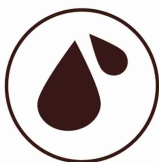
CU	Consumer Unit	Flowpack
	Sold separately	NO
	Distribution Channel	Business to Business
	Pieces per CU	2
	Dimensioni UCP (mm)	Height 110 x Length 245 x Width 100
TU	Trade Unit	Carton
	Pieces per TU	24
	TU external size (mm)	Height 115 x Length 399 x Width 199
	1 TU is composed by	12 Flowpack
	Tape	White
	Label	SI
	Accessories	NO
LU	Logistic Unit *	EU/EPAL wood pallet 80x120
	N° TU per 1 LU	144
	LU size (cm)(included pallet height 15cm)	Height 153 x Length 80 x Width 120
	1 LU is made of	12 Layers of 12 cartons each

*Each pallet is wrapped with a PE stretch film and has a label having SSCC-GS1 INDICOD codification

PREPARATION METHOD

Defrost the product at room temperature for about 120 hours.

ambient 120 min



SELLING TIPS

Note: Sprinkle with icing sugar.

COOKED PRODUCT FEATURES

APPEARANCE	Round shaped
COLOUR	Golden, typical of shortcrust pastry
TASTE	Sweet, typical of shortcrust pastry
ODOUR	Typical of an oven baked product and ricotta cheese

ALLERGENS EU Reg. 1169/2011 ANNEX II

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof	YES
Crustaceans and products thereof	NO
Eggs and products thereof	YES
Fish and products thereof	NO
Peanuts and products thereof	NO
Soybeans and products thereof	TRACES
Milk and products thereof (including lactose)	YES
Nuts, i.e. almond (<i>Amygdalus communis</i> L.), hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> [Wangenh.] K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof	TRACES
Celery and products thereof	NO
Mustard and products thereof	NO
Sesame seeds and products thereof	NO
Sulphur dioxide and sulphites at concentrations of more than 10 mg/Kg or 10 mg/litre expressed as SO ₂	NO
Molluscs and products thereof	NO
Lupine and products thereof	NO

GENETICALLY MODIFIED ORGANISM

The product does not contain genetically modified organism and has not been subject to any manipulation or process involving GMO (2006/1829/EC – 2006/1830/EC). The company pursues a GMO-free policy throughout the use of GMO-free raw materials, according to suppliers' feedback.

The product is manufactured in a site where are used ingredients containing: gluten, egg, soybeans, milk, nuts, sesame seeds, sulphites, peanuts and/or their derivative.

DICHIARAZIONE NUTRIZIONALE (Reg. ue 1169/11) Valori Medi

		Per 100g	Per piece (100g)
Energy	Kj	1322,6	1322,9
	KCal	313,9	313,9
Fat	g	8,3	8,3
of wich saturates	g	1,4	1,4
Carbohydrates	g	52,9	52,9
of wich sugars	g	35,8	35,8
Fibres	g	2,2	2,2
Proteins	g	5,8	5,8
Salt	g	0,42	0,42

Raw Product Pcture

Cooked Product Picture

**NON APPLICABILE A UN
PRODOTTO COTTO**

**NOT APPLICABLE TO A
COOKED PRODUCT**



Bag Picture



Carton Picture



Fresystem spa is responsible for the item in its original sale format, as long as the indications reported on the technical sheet are respected. The subsequent use of the product is customer's responsibility. The company is not responsible for product alterations subsequent to the delivery and due to non-proper managing, storing, handling and/or packing of the item