



<b>PRODUCT DATA SHEET</b>	
<b>Blue Cheese stick</b>	<b>ST 01F1104AA</b>
Revision: 03	Date : 10/05/2017

<b>DESCRIPTION</b>	
PRODUCT TRADE NAME	<b>GORGONZOLA STICK</b>
NAME OF THE FOOD	<b>Crispy, breaded Gorgonzola cheese stick</b>
PRODUCT CODE NUMBER	01F1104AA
WEIGHT	1,000 gr
NUMBER OF PIECES PER PACK	50 approx. (*)
STORAGE TEMPERATURE	-18°C (Do not freeze again after thawing)
MAXIMUM STORAGE TIME	18 months
SUPPLIER	<b>PRODOTTI ALIMENTARI FIORAVANTI &amp; C. S.r.l.</b>
BAR CODE	8019684000024
TRADE MARK	<b>Fioravanti</b>

<b>DETAILS REQUIRED BY LAW</b>	
PRODUCED AND PACKAGED BY	<b>PRODOTTI ALIMENTARI FIORAVANTI &amp; C. S.r.l. Via Piane del Tronto, 5 - ANCARANO (TE)</b>
PRODUCTION PLANT	ANCARANO (TE) - (IT 1140/L CE)
WEIGHT	<b>1,000 gr</b>

<b>INGREDIENTS (allergens shown in bold)</b>	
<b>DESCRIPTION</b>	
Water	45%
<b>Wheat Flour</b>	
Gorgonzola Cheese (cow <b>milk</b> , salt, rennet)	20%
Powder <b>milk</b> : (powder <b>buttermilk</b> , spray powder skimmed <b>milk</b> , <b>lactose</b> )	5.3%
<b>Butter</b>	
Sunflower oil	
Salt	
Chives	
Semi-processed breading mix ( <b>wheat</b> flour, sunflower oil, brewer's yeast, salt, paprika, turmeric);	14%
Batter ( <b>wheat</b> flour, salt, water);	
Soft <b>wheat</b> flour.	
Produced at a plant which uses: <b>fish, celery, eggs, soybeans.</b>	

<b>COOKING INSTRUCTIONS</b>
DEEP-FRYER or FRYING PAN: Do not thaw. Deep fry in very hot vegetable oil for about 2 minutes.

<b>ORGANOLEPTIC CHARACTERISTICS</b>		<b>TYPICAL PHYSICAL CHARACTERISTICS</b>	
TASTE	<i>Savoury appetising</i>	SHAPE	<i>Parallelepiped</i>
TEXTURE	<i>Firm</i>	WIDTH	<i>45 mm</i>
COLOUR	<i>Golden</i>	DIAMETER	<i>10 mm</i>
APPEARANCE	<i>Round shaped</i>	THICKNESS (H)	
SMELL	<i>Fragrant</i>	WEIGHT:	<i>18 g approx.</i>



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**STORAGE INSTRUCTIONS:**

In the freezer: (\*\*\*\*) or (\*\*\*) = -18°C See "best before" date on the packaging

(\*\*) = -12°C 1 month

(\*) = -6°C 1 week

In the ice compartment: 3 days

NOTE: Once thawed, do not freeze again. Use within 24 hours after thawing. This product is NOT ready to eat. Cook before serving.

**DEFECTS**

Slightly irregular shape

<b>MICROBIOLOGICAL CHARACTERISTICS</b>		<b>AVERAGE NUTRITION FACTS (100 g)</b>	
E.COLI	<100 UFC/g	CALORIES	KJ 1477 - Kcal 353
STAPHILOCOCCUS AUREUS	Absent	TOTAL FAT	28.74 g
		Saturated Fat	10.66 g
SALMONELLA	Absent	CARBOHYDRATES	2.34 g
		Sugars	0.50 g
LISTERIA	Assent	PROTEIN	2.4 g
YEASTS	Absent	SALT	1.395 g
MOULDS	Absent		

<b>PACKAGING (primary packaging)</b>		<b>SALES UNIT CARTON (secondary packaging)</b>	
NET WEIGHT	1,000 g	NUMBER OF PACKS PER SALES UNITS	5 Bags
TARE	14 g	NET WIGHT	5 Kg
GROSS WEIGHT	1,014 g	TARE	0.42 Kg
No. OF PIECES PER PACK.	50 approx. (*)	GROSS WEIGHT	5.42 Kg
WEIGHT PER PIECE	18 g approx.	TYPE	TRIPLE WALL CARDBOARD
TYPE	Plastic bag	SIZE (LxPxH)	30.5 x 26.5 x 19.0 cm
SIZE	21.8x29.5 cm	VOLUME	0.0154 mc
BAR CODE (Type)	EAN13	BAR CODE (Type)	EAN128
BAR CODE (Number)	8019684000024	BAR CODE (number)	8019684000024
		SALES UNIT LETTERING	Brand, product name, code, sales batch, expiry date

**PALLETISATION SCHEME (Base Tray Excluded)**

No. OF SALES UNITS PER LAYER	9	PALLET NET WEIGHT	630 Kg
No. OF LAYERS PER PALLET	14	PALLET WIDTH	80 cm
No. OF SALES UNITS PER PALLET	126	PALLET DEPTH	120 cm
No. OF PACKS PER PALLET	630 Bags	PALLET HEIGHT	188 cm

(\*) 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.