

TECHNICAL DATA SHEET

PRODUCT DATA

Reference: 60303

Commercial denomination: MIXED PIZZA BREAD (20u)

Legal denomination: Deep-frozen product

Box EAN code: 8424465603033

Pack EAN code:

Unit EAN code: 8424465958737

PRODUCT INFORMATION

› SHELF LIFE

Primary shelf life: 365 days

Secondary shelf life: 1 day in refrigeration

**The shelf life of the product may vary depending on the storage, preparation and exposure conditions of the finished product.*

› STORAGE AND PREPARATION ADVICE

Storage: Keep at a temperature of -18,0 °C. Once thawed do not refreeze.

Preparation: Thaw at: 2 - 3 hours in refrigeration

Ferment: -

Bake at: 180 °C

7 - 11 minutes

Recommended preparation advice: Keep at -18°C. Once thawed, do not refreeze. Thaw at room temperature and bake at 180°C for 5 minutes.

**The cooking and defrosting times are approximate depending on the conditions and temperature of the commercial premises.*

› LIST OF INGREDIENTS

Ingredients: Bread (wheat flour (GLUTEN), water, yeast, salt, inactive sourdough (fermented wheat flour (GLUTEN))), mozzarella cheese (pasteurized cow'sMILK, MILK protein, salt, acidifier (E330), rennet, lactic acid ferments, preservative (E202) and anti-caking agent (potato starch)), tomato (tomato and acidity regulator (E330)), lean pork cold cuts (13.7%) (pork shoulder, water, potato starch, salt, potato dextrose, vegetablefiber, stabilizer (E451), gelling agent (E407), antioxidants (E331 and E301), flavors, preservatives (E250) and coloring (E120)), vegetableoil (sunflower), sugar, oregano, salt and pepper.

May contain traces of:Egg, fish, tree nuts (walnut), sesame.

› SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

	Presence as ingredient	Presence as trace
Cereals containing gluten	X	-
(included their hybridised strains and products thereof)		
Wheat	X	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	X
Fish and products thereof	-	X
Peanuts and products thereof	-	-
Soybeans and products thereof	X	-
Milk and products thereof (including lactose)	X	-
Nuts and products thereof	-	X
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	X

	Presence as ingredient	Presence as trace
Cashews	-	-
Brazil nuts	-	-
Pistachio nuts	-	-
Pecan nuts	-	-
Macadamia or Queensland nuts	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	X
Sulphur dioxide and sulphites at concentrations >10mg/kg or 10mg/litre in terms of the total SO ₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

► NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
Energy	-	983 kJ
	-	235 kcal
Fat	-	7,3 g
of which:		
- saturates	-	3,4 g
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
Carbohydrates	-	31 g
of which:		
- sugars	-	1,7 g
Fibre	-	1,6 g
Protein	-	10 g
Salt	0,00 g	1,6 g
Sodium	-	640 mg
Cholesterol	-	-

*The reported nutritional values of the ready-to-eat product has been reported according to the preparation instructions suggested in the recommended preparation advice section.

► WEIGHTS, MEASURES AND DEVIATIONS

Packaged product	Minimum	Average	Maximum
Weight (g)	140	155	170
- Dough (g)		155	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
Length / Diameter (mm)	220	250	280
Width (mm)	60	75	90
Height (mm)	-	-	-

Approximate weight baked product 108 g

Pack weight -

*The weight of the baked product may vary depending on the baking conditions of the finished product.

► ORGANOLEPTIC CHARACTERISTICS OF READY-TO-EAT PRODUCT

Colour: -

Smell: -

Flavour: -

Appearance: -

*The organoleptic characteristics of the product may vary depending on the storage, preparation and exhibition conditions of the finished product.

➤ MICROBIOLOGICAL SPECIFICATIONS ON PACKAGED PRODUCT

	n	c	m (ufc/g)	M
Aerobic mesophilic bacteria	-	-	-	-
Anaerobic bacteria	-	-	-	-
Enterobacteriaceae	-	-	-	-
Total Coliform bacteria	-	-	-	-
<i>Escherichia coli</i>	1	-	1,0e2 ufc/g	-
<i>Coagulase-positive staphylococci</i>	1	-	1,0e2 ufc/g	-
<i>Bacillus cereus</i> presuntive	-	-	-	-
<i>Clostridium perfringens</i>	-	-	-	-
<i>Clostridium perfringens</i>	-	-	-	-
Moulds	-	-	-	-
Yeasts	-	-	-	-
<i>Salmonella spp</i>	1	-	*	-
<i>Listeria monocytogenes</i>	1	-	1,0e2 ufc/g	-

*Not detected

n → number of units in the sample.

c → number of units in the sample, whose bacteria number could be between m and M. The sample will continue to be considered acceptable if the other units have a number of bacteria less than or equal to m.

m → threshold value of the number of bacteria. The result will be considered satisfactory if all the units that make up the sample have a number of bacteria equal to or less than m.

M → limit value of the number of bacteria. The result will be considered unsatisfactory if one or more units that make up the sample have a number of bacteria equal to or greater than M.

➤ FAT PERCENTAGE WHEN RAW

➤ FAT PERCENTAGE WHEN COOKED

PACKAGING AND PALLETIZING INFORMATION

➤ PACKAGINGS

	Carton	Label	Seal	Bag
Approximate weight (g)	343,00	3,00	1,50	22,00
Internal measures (mm)	-	-	-	-
External measures (mm)	395x295x150	135x280x0	700x50x0	950x600x0
Material	KM CS	PAPEL	PP	PEBD
Thickness (mm)	4,20	0,07	0,03	0,02
Colour (mm)	Brown	Transparent	Transparent	Transparent
Recyclable*	+	+	+	+

➤ OTHER PACKAGINGS

	-	-	-	-	-	-	-
Approximate weight (g)	-	-	-	-	-	-	-
Internal measures (mm)	-	-	-	-	-	-	-
External measures (mm)	-	-	-	-	-	-	-
Material	-	-	-	-	-	-	-
Thickness (mm)	-	-	-	-	-	-	-
Colour	-	-	-	-	-	-	-
Recyclable*	-	-	-	-	-	-	-

*+=Yes / -=No

► PALLETIZING

Bag



Units

Net weight (kg)

Gross weight (kg)

20

3.1

3.42

Pallet



Boxes/layer

Layers

Total boxes

Weight (kg)

Height (m)

Pallet type

11

8

88

326

1.35

-

PICTURE OF READY-TO-EAT PRODUCT



CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

► CERTIFICATIONS:

► CLAIMS OR STAMPS OF COMMUNICATION:

APPLICABLE REGULATIONS

- Regulation (EC) 852/2004, and subsequent modifications, regarding the hygiene of food products.
- Regulation (EC) 2073/2005, and subsequent modifications, regarding specific microbiological criteria applicable to food products.
- Regulation (EC) 396/2005, and subsequent modifications, regarding the maximum limits of pesticide residues in food and feed of plant and animal origin.
- Regulation (EU) 2023/915, and subsequent modifications, by which the maximum levels for certain contaminants in food.
- Regulation (EU) 1169/2011, subsequent modifications, on food information provided to the consumer.
- Regulation (EC) 1333/2008, and subsequent modifications, on food additives.
- GMO (Genetically Modified Organism) and Ionizing Radiations: The raw materials used in the production of this product have not been treated with ionizing radiation and do not contain or come from Genetically Modified Organisms (GMO) and therefore do not have special labeling. Applicable legislation:
 - Regulation (EC) 1829/2003, subsequent modifications, on genetically modified food and feed.
 - Regulation (EC) 1830/2003, subsequent modifications, regarding the traceability and labeling of genetically modified organisms.

Any printed copy can be obsolete.

