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# DATA SHEET

## PRODUCT SPECIFICATIONS

Name: **FOCACCIA AIL BASILIC  
GARLIC & BASIL FOCACCIA**



Reference: 20220970  
Baked product weight: 85 gr. (+/-)  
Length: 10 cm. (+/-)  
Width: 9.5 cm. (+/-)  
Thickness: 2/3 cm. (3cm for the thickest part)  
Bar code: 3661414001860

The sizes, dimensions and weights correspond to the average recorded on a production batch.

## INGREDIENTS

**Wheat\*** flour - Homemade sourdough (water, **wheat\*** flour) - Olive oil - Water - Almond milk (water, almonds from Spain 8%, sugar, corn maltodextrin) - Coarse salt from Guérande - 2.1% Basil - 2.1% Garlic pulp (garlic, salt, preservative: citric acid and sulfurous anhydride) - Sugar - Salt - Sunflower oil - Dry yeast (Rehydrating agent: E491) - **Wheat\*** gluten - Flour treatment agent: ascorbic acid

**\*Contain GLUTEN**

Produced in a factory using nuts, eggs, sesame, mustard, mollusk (squid ink) and milk products.

Update :

17/03/17

# DATA SHEET

## PRESERVATION

Keep frozen at -0.4 °F or -18 °C  
 Consume within: 18 months after the date of deep-freezing indicated on the label.

Preservation in refrigerator 5°C: 7 days after the release of the freezer.

**Attention: do not re-freeze a product which was defrosted.**

## PACKAGING

Bags		Boxes L x W x H		Pallets	
Quantity per bag	35	Dimensions (cm)	39x26x42	Type of pallet	120 x 80
Nb. bag per box	2	Quantity per box	70	Nb box per layer	9
Quantity per box	70	Net weight box	5.95 kg.	Nb of layers	4
		Gross weight box	6.5 kg.	Height pallet	183 cm
				Gross weight pallet	264.072 kg.

## IMPLEMENTATION OF THE PRODUCT

Thawing 30 minutes at room temperature. And, for extra gourmet touch, after thawing, baking:

Cooking advised in ventilated oven, on railing stainless confectioner. Useless vapor except for more shine. Hygrometry 25/30%

Temperature A: Convothem 4/6 levels

Temperature B: Convothem 4 or 6 levels Frima, Rational, Angelopo and other new generation oven

Temperature C: Convothem 20 levels

Temperature D: Old generation ventilated ovens (less powerful)

<i>Product defrosted earlier</i>				
Defrosting time	30'			
Oven temperature (°C)	A	B	C	D
	200°	210°	215°	220°
Baking time	-			
Oura	Closed			

## NUTRITION FACTS FOR 100G OF THE PRODUCT

CALORIES	FAT	SATURATED FAT	CARBOHYDRATE	SUGAR	PROTEIN	SALT
388.g kcal	18.4 g	2.6 g	46 g	3.2 g	8.1 g	6.2 g

Update :

17/03/17

Product without GMO - Product without ionization.