

PRODUCT DATASHEET		Product image after baking
	IDCAM S.R.L.	
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GENERAL INFORMATION	
Product name	Sfogliatella Napoletana Mignon (Mignon Neapolitan Sfogliatella)
Description	Bakery handmade product made of curly puff pastry with ricotta and diced candied orange filling.
Product category	Frozen raw bakery product
Product code	MSFK12

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Product net weight (sale) (g):	40	10%	
Declared weight (g):	7000		

SHELF LIFE
The product has to be stored at -18°C in order to maintain organoleptic properties. Shelf-life: 12 months from the manufacture date.

INGREDIENTS
Ingredients: WHEAT flour, water, sugar, RICOTTA CHEESE (10.9%) [cow's WHEY, salt], vegetable fat [palm, sunflower], durum WHEAT semolina, EGGS, diced candied orange (1.6%) [diced orange, glucose-fructose syrup, sugar, acidity regulator: citric acid], salt, flavourings.

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	-
Milk and products thereof (including lactose).	+
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof.	-
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
Under its own responsibility, the Supplier declares that:			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

STORAGE
-The product has to be stored at a temperature not higher than -18°C. -If the product is defrosted, don't refreeze it. Consume within 24h.

TRANSPORT DETAILS

- The product must be transported under cold at a temperature of -18 °C (+ / - 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

BAKING DETAILS

Place the products on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of 200° C for about 25-30 minutes. Let stand products for about 10 minutes. Serve warm or at room temperature. Sprinkle with powdered sugar.

MICROBIOLOGICAL INFORMATION

	U.M.	Maximum value
Total viable count	c.f.u/g	$\leq 10^7$
Coliforms	c.f.u/g	$\leq 10^4$
Escherichia coli	c.f.u/g	$\leq 10^3$
Coagulase-positive staphylococci	c.f.u/g	$\leq 5 \times 10^2$
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> □	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$\leq 10^2$
Enterobacteria	c.f.u/g	$\leq 10^3$
<i>Bacillus cereus</i>	c.f.u/g	$\leq 5 \times 10^2$
Yeasts	c.f.u/g	$\leq 10^5$
Molds	c.f.u/g	$\leq 5 \times 10^3$
<i>Salmonella spp and Listeria monocytogenes spp. are set in rotation</i> *		

NUTRITION FACTS

	Value of 100 g	Value of 40 g	U.M
ENERGY	347	139	Kcal
	1448	579	KJ
FATS	18,3	7,3	g
of which SATURATED FAT	0,8	0,3	g
CARBOHYDRATES	34,8	13,9	g
of which SUGARS	10,8	4,3	g
DIETARY FIBER	3,4	1,4	g
PROTEIN	8,9	3,6	g
SALT	1,0	0,4	g

LOGISTIC INFORMATION

Primary Packaging		Primary Packaging		Secondary Packaging	
Material:	paper larch	Material:	envelope in HDPE	Material:	cardboard
Weight (g/m2):	63 (+/-2)	Length (mm):	600	Length (mm):	377
Thickness (µm):	56(+/-)	Width (mm)/ thickness (µm):	700 / 45	Width (mm)/ thickness (µm):	242/ 778
Size (cm):	25x37	Height (mm):	/	Height (mm):	170
		Weight (g):	20	Weight tolerance(g):	405- 420
		Pieces per envelope	/	Declared weight (g):	7000
		Envelope per box:	1	Gross weight box (g):	7440

PALLET SIZE

Pallet 80x120	
Boxes per layer:	9
Layers per pallet:	9
Boxes per pallet:	81
Total height pallet (cm):	175

WASTE DISPOSAL DETAILS

Waste:

- Reject product = similar to municipal waste, they can be disposed in the organic waste collection
- Paper larch: similar to urban waste then they can be disposed of in the collection of undifferentiated.
- Plastic envelope for food = similar to urban waste, they can be disposed in the collection of the plastic.
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.