



Autocontrol Plan Template

Product Data Sheet

MOD 51
REV 00

PRODOTTO/PRODUCT: Pasqualina pie



<i>CATEGORY</i>	SAVORY PIE
<i>SHELF-LIFE</i>	22 days
<i>NET WEIGHT</i>	1280 g e
<i>PACKAGE</i>	1 SAVORY PIE/ PACKAGE

PRODUCT DESCRIPTION Savory Pie with Puff Pastry Base and Filling of Eggs, Cheese, and Vegetables

INGREDIENTS Puff pastry (soft WHEAT flour type '0', vegetable margarine (vegetable fats and oils: fats (palm), oils (sunflower), water, salt, emulsifiers: mono- and diglycerides of fatty acids, acidity regulator: citric acid, flavors (contains MILK), coloring: carotenes), water, salt), Pasteurized mixed EGG, Ricotta (cow's MILK whey, salt, acidity regulator: lactic acid, citric acid), Spinach, Bechamel sauce (MILK, soft WHEAT flour type '00', sunflower seed oil), Peeled hard-boiled EGG (EGG, water, salt, acidifier E330, Preservative E202), Cheeses (MILK, salt, rennet, lactic ferments, preservative: lysozyme from EGG), Flakes potato puree (dehydrated potatoes, antioxidant: sodium METABISULFITE (E223), ascorbic acid palmitate (E304), emulsifier: mono- and diglycerides of fatty acids (E471), acidity regulator: citric acid, stabilizer: disodium diphosphate (E450), turmeric), Preservative E281, Universal broth preparation (salt, flavor enhancers monosodium glutamate - disodium inosinate - disodium guanylate, palm fat, yeast extract, flavors (contains BARLEY and CELERY), caramel color, acidity regulator: citric acid, turmeric, pepper)

ALLERGENS	CONTAINED	Grains containing gluten, milk and dairy products, eggs and egg products, sulfur dioxide, barley, celery.
	TRACES	Crustaceans, fish, peanuts, soy, tree nuts, celery, mustard, sesame seeds, mollusks.

CODE FOR TRACEABILITY ACCORDING TOEC REG. 178/2002 Marked on lot
GG/MM/AAAA

PRODUCT CONSERVATION AND TRANSPORTATION Store at a temperature not exceeding 4°C. Consume before the date indicated on the packaging. Respect the cold chain scrupulously.

MODALITA' DI CONSUMO / PRODUCT CONSUMPTION The product can be consumed as it is. To fully enjoy its fragrance, it is recommended to heat it in the oven in a suitable tray (not provided), at 180°C for 5 minutes or 1 minute at 750W

LOGISTICA / LOGISTICS

BOX SIZE	42*42*10	CAKE BASE	Ø 40 cm
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CARATTERISTICHE MICROBIOLOGICHE / MICROBIOLOGICAL CHARACTERISTICS



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MICROBIOLOGICAL CHARACTERISTICS	U.M.	LIMIT	MICROBIOLOGICAL CHARACTERISTICS	U.M.	LIMIT
<i>Microorganism snumberat 30°C</i>	Ufc/g	<100000	<i>enterobacteriaceae at 37°C</i>	Ufc/g	<100
<i>coagulase-positive staphylococci</i>	Ufc/g	<100	Salmonella spp	/25g	Absent
Listeria monocytogenes	/25g	Absent			

The company guarantees for predetermined microbiological standards, provided that the refrigeration chain is maintained (please see the section "product preservation").

NUTRITION DECLARATION (average value per 100g of product)

Nutritional information - Average values per 100 grams of product

Energy	1078.9 kJ 258.8 kcal	Carbohydrates	20.7 g
Fats	16.0 g	<i>of which sugars</i>	1.5 g
<i>of which saturated fatty acids</i>	4.5 g	Proteins	6.3 g
		Salt	0.8 g