

TECHNICAL SHEET

Rev.08

Data: 15.06.23

FOCACCIA CATERING BARESE 1300 gr - 30x40 cm

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y and mustard (Reg. CE No 1169/2011); it is		

CARATTERISTICHE TECNICHE			
SALES NAME	Focaccia Catering Barese 1300 gr - 30x40 cm	E E STATE OF	
PRODUCT NAME	Pre-cooked bakery product packaged in a protective atmosphere		
INGREDIENTS	Durum WHEAT semolina, water, cherry tomatoes 8.9%, pitted black olives 3.2%, yeast, salt, oregano 0.1%, preservative potassium sorbate, extra virgin olive oil.		
CLAIMS	Product laid out by hand		
ALLERGENS	The product contains gluten, may contain traces of soy and mustard (Reg. CE No 1169/2011); it is not suitable for people who are allergic or intolerant to gluten, soy and mustard.		
PRODUCED AND PACKAGED IN ITALY BY	BASE PIZZA SRL via Baffi, 7 - 70024-Gravina in Puglia (BA) - phone number +39 0803250183 - www.basepizzaitalia.com - info@basepizzasrl.it		

SHAPE	Rectangular
SIZE	30x40 cm
NET WEIGHT UNIT (GRAMS)	1300 gr

STORAGE MODE AND SHELF LIFE	If the product is purchased fresh it must be consumed within 45 days and kept at a temperature between 0°C and +4°C; If the product is purchased frozen it must be consumed within 12 months and stored in freezer: • -18 is C: see recommended date on the package • -12 ha C: 1 month • -6 ha C: 1 week • in the ice compartment (- 3°C): 3 days
PACKAGING	The fresh and frozen product is packaged in a protective atmosphere (50% Nitrogen + 50% Carbon dioxide).

N. PIECES PER PACK	NET WEIGHT (UNITS IN GRAMS)	NET WEIGHT PACK
1	1300 g	1300 g

NUTRITIONAL VALUES (average values in 100 g of product)		
ENERGY	1125 kJ / 267 kcal	
FAT	6,0 g	
OF WHICH SATURATED	1,0 g	
CARBOHYDRATES	42,6 g	
OF WHICH SUGARS	0,7 g	
FIBERS	1,9 g	
PROTEINS (Nx6,25)	9,6 g	
SALT	1,1 g	