


CARATTERISTICHE TECNICHE

SALES NAME	Plain Catering Focaccia 1000 gr – 30x40 cm	
PRODUCT NAME	Pre-cooked bakery product packaged in a protective atmosphere	
INGREDIENTS	Durum WHEAT semolina, water, yeast, salt, preservative: potassium sorbate, extra virgin olive oil, sunflower 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)	1000 gr

STORAGE MODE AND SHELF LIFE	<p>If the product is purchased fresh it must be consumed within 45 days and kept at a temperature between 0°C and +4°C;</p> <p>If the product is purchased frozen it must be consumed within 12 months and stored in freezer:</p> <ul style="list-style-type: none"> • -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	1000 g	1000 g

NUTRITIONAL VALUES
(average values in 100 g of product)

ENERGY	1199 kJ / 284 kcal
FAT	6,8 g
OF WHICH SATURATED	1,1 g
CARBOHYDRATES	45,3 g
OF WHICH SUGARS	0,7 g
FIBERS	1,0 g
PROTEINS (Nx6,25)	9,9 g
SALT	1,4 g