

DATA SHEET PRODUCT

PANETTONE TRADIZIONAL MILAN

COMMERCIAL NAME: BACKED PRODUCT

BACKED PRODUCT

INGREDIENTS:

FLOUR 00 (25,32%), candied orange (orange peel, sugar, glucose) (13,81%) BUTTER (11,51%), EGG YOLKS (12,43%), sugar (9,67%), raisins (9,21%), Natural YEASTER water (9,21%), salt (0,55), exsternal alcohol (0,01), Dough is kneaded wirth Lurisia Water. Cooked in Moretti oven.

MODALITA' DI IMPIEGO

A leavened product typical of the Christmas period, but used throughout the year with various combinations, thanks to its goodness of the product. Definitely greedy on its own it can be accompanied with cream or cream. As a dessert after a meal, for breakfast or a sweet break.

ORGANOLEPTIC CHARACTERISTICS

color: golden on the dome

Appearance: Sweet with a dome. Soft to the inside, light yellow in color inside the cell with use of natural eggs without carotene. Spun and soft pasta, delicate taste, intense aroma of orange and cedar.

PACKAGING TYPE

Preserved in a moplefan bag. G100 and g500 and g1000 available. Recycled cardboard box containing 1 panettone / Carton containing 6 pieces

TMC (Minimum storage term)

3 months from production if the conservation methods are respected. To be consumed preferably by the date shown on the label

STORAGE METHOD

Store in a cool, dry, well-ventilated area away from sunlight and moisture. The storage temperature must be within 15-25 °C. After opening, the product was delivered 2 or 3 days if it was properly closed in its bag.

TRANSPORT MODE

Transport must take place within temperatures of 15-25 °C away from direct sunlight and odors and humidity

OGM:

HACCP DECLARATION

The product complies with the rules established with respect to food hygiene based on the principles of HACCP

Health authorizations n. 391-249-1178-377

TRACEABILITY

The internal traceability of each production lot is guaranteed

CERTIFICATIONS AND PRODUCT SUITABILITY

the product is CERTIFIED SUITABLE	SUITABLE	CERTIFIED	
VEGANO	NO	NO	
BIOLOGICO	NO	NO	
GLUTEN FREE	NO	NO	

VALORI NUTRIZIONALI PER 100 g di prodotto WE ARE PREPARING THE FDA CERTIFICATION

Valori Energetici	378 kcal /100g	
	1580 kjoule/100g	
Grassi	15,60 g/100g	
grassi saturi	6,9 g /100g	
Carboidrati	51,3g/100g	
Zuccheri	29,2g/100g	
Proteine	8,0g/100g	
Sodio	0,6g/100g	

ALLERGY AWARENESS (Allegato II reg. CEE 1169/2011 e successive modifiche e integrazioni)	Certain Presence	Possible accidental presence
Cereals contening GLUTEN Gluten, wheat, rye and oatsfound in foods containing flour, one backing powdered, breadcrumbs bread, cakes, couscous, pastapastry, with fluor.	YES	YES
Crustaceans	NO	NO
Eggs	YES	YES
Fish	NO	NO
Lupin	NO	NO
Milk	YES	YES
Molluscs	NO	NO
Peanuts	NO	NO
Celery	NO	NO
Moustarde	NO	NO
sesame seeds	NO	NO
sulfure dioxide	NO	NO
soya	NO	NO
Nuts	NO	YES

For 'Yes' in the column 'Presence certain' it is to be understood "direct addition" that is that the allergen is present in the food product because it is one of its ingredients or constituent of one of its ingredients (including solvents, diluents and supports for aromas and additives)

For 'YES' in the column 'Possible Incidental Presence' is to be understood as "cross-contamination", meaning that the allergen could be present in the food product due to accidental causes such as human error or other processing residues.

This document is prepared in accordance with Reg CE 1169/2011 to the best of our knowledge based on the formulation Released on 01/06/2019

RECEVING GOODS REFRIGERATION FOR RAW MATERIALS THAT MUST BE KEEP AT +2 DEGREES PREPARATION OF MOTHER YEAST DOUGHT AND LEAVENING NEW DOUGH NEW DOUGH FORMING AND PLACING THE DOUGH IN THE CUP LEAVENING COOKING REST AND COOLING PACKING PACKING STORAGE

SHIPMENT