



PRODUCT SPECIFICATION SHEET

MOD 11.136
REV 0 DEL
11/08/2023

SISTEMA QUALITÀ

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PRODUCT CODE	2222158
PRODUCT TYPE LEGAL DENOMINATION	Piadina Romagnola IGP alla Riminese 3 pieces
SALES NAME	Piadina Romagnola IGP alla Riminese
BRAND	Alimenta
NET WEIGHT	3 pcs x120g (360g)
EAN CODE	8000130480194
INGREDIENTS:	Type "00" soft WHEAT flour, water, lard, iodized sea salt (sea salt, potassium iodate 0.0050%), leavening powder (corn starch, leavening agents : sodium hydrogen carbonate, disodium diphosphate). Treated the surface with ethyl alcohol
ALLERGEN DECLARATION	Contains gluten . May contain soy and mustard . The highlighted ingredients may cause allergies or intolerances.
PRODUCT SIZE	26 ±1cm
PACKAGING FEATURES Primary packaging Packaging material Pieces per pack Pack size	Food packaging PET + LDPE 3 L30,8cmxProf.35cmxH1.5
PACKAGING METHOD	Product packaged in a protective atmosphere. Don't pierce the package
BATCH IDENTIFICATION	Lxyyzk (L: lot x: day number yy: week number z: last number in the year k: production line)
BEST BEFORE DATE	dd.mm.yy
TOTAL SHELF-LIFE FROM PRODUCTION	90 days
STORAGE METHOD	Store in a cool, dry place – away from sunlight. After opening, close the package tightly, place it in the refrigerator and consume within 2 days. To be consumed preferably by: see front of package.
PREPARATION METHOD	Cook the piadina for 30 seconds per side on a non-stick pan previously heated to 250 °C. To be consumed after cooking.
ORGANOLEPTIC CHARACTERISTICS	Aspect: Typical of a well raised product, regular texture, hardedges. Absence of burn marks on the whole surface. Absence of superficial cracks due to excessive raising, bruises or blemishes due to wrong manipulations during the workmanship. Absence of foreign particles and discoloration. Colour: Gilded product, absence of evident stains due to bruises and discoloration. Smell: Typical of a fresh product with natural raising. Absence of anomalous or unpleasant smells of: oil, raw pasta, rancid, stale, mould or others.



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Consistency: Soft, crunchy and slightly friable, similar to a rusk bread. Absence of excessively damp, soft or chewy parts.

NUTRITION DECLARATION - AVERAGE VALUES per 100g

Energy	Fats	Carbohydrates	Fiber	Protein	Salt
kJ- 1439 Kcal 343	13g Of which saturated fats 5,4 g	49g Of which sugars 1,1g	1,5g	7,4g	1,8g

PRODUCT CHECKS AND REFERENCE VALUES:

As per internal HACCP.

MICROBIOLOGICAL CHARACTERISTICS

TBL ufc/g max 100000,
Enterobacteria <100 ufc/g,
E.coli <10 ufc/g,
Moulds <=5000,
Yeasts <=1000 ufc/g,
Salmonella absent in 25g,
Listeria absent in 25g,
Staphylococcus coaug. coaug. +<100 ufc/g.

CHEMICAL CHARACTERISTICS

Limits according to EC REG 915/23
Aflatoxin B1 ≤ 2 µg/kg;
Sum of aflatoxins B1, B2, G1, G2 ≤ 4 µg/kg;
Ochratoxin A ≤ 3 µg/kg;
Deoxynivalenol ≤ 500 µg/kg;
Zearalenone ≤ 50 µg/kg;
Lead ≤ 0.20 mg/kg; Cadmium ≤ 0.10 mg/kg.

LOGISTIC INFORMATION

Packs per carton	15
Gross weight x carton	6 kg
Carton size	37,5x29x19,5 cm
n° carton/ layer	8
n° layer per pallet	5
n° carton per pallet	50

REVIEW

0 del 16/02/2024