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PRODUCT CODE:	P1201SG
EAN 13 BARCODE:	8033622370437
PRODUCT NAME:	PASTA SFOGLIA
CHARACTERISTICS:	RAW AND FROZEN PUFF PASTRY PRODUCT
DECLARED WEIGHT:	1000 g
MIDDLEWEIGHT:	1030 g
DIMENSIONS:	380 x 250 x 10 mm

	WHEAT flour, margarine [vegetable oils and fats (palm, sunflower);
INGREDIENTS:	water; emulsifier (E471); acidity regulator (E330); flavorings], water,
	salt, malt extract powder (BARLEY), yeast.

COOKING	Leave at room temperature before preparing your savory or sweet
INSTRUCTIONS:	products.

ALLERGENS (EU regulation n.1169/2011):		Presence		
		In the production line	In the factory	
Cereals containing gluten and various cereals with gluten (e. g.wheat, rye, barley, oats, spelt, kamut or their hybrid varieties) and thereof products.		YES	YES	
Soy and thereof products.	NO	YES	YES	
Mixed nuts in shell (e. g. almonds, hazelnuts, nuts, cashews, pecan nuts, Brazilian nuts, pistachio, macadamia nuts) and thereof products.		YES	YES	
Peanuts and thereof products.	NO	YES	YES	
Sesame seeds and thereof products.	NO	YES	YES	
Milk and thereof products (including lactose).	NO	YES	YES	
Eggs and thereof products.		YES	YES	
Fish and thereof products.		YES	YES	
Crostaceans and thereof products.	NO	NO	NO	
Celery (including celeriac) and thereof products.		NO	YES	
Mustard and thereof products.		NO	NO	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO ₂	NO	NO	YES	
Shellfish and thereof products	NO	NO	NO	
Lupine and thereof products.	NO	NO	NO	
It may contain traces of: Soy, nuts, milk, eggs, sesame seeds, peanuts and fish.				

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NUTRITION DECLARATION (EU Regulation n. 1169/11)		
Average values	Per 100 g	
Energy (kJ)	1651	
(kcal)	395	
Fat (g)	22	
Of which saturates (g)	3,3	
Carbohydrate (g)	42	
Of which sugars (g)	1,1	
Fibre (g)	1,2	
Protein (g)	5,6	
Salt (g)	0,85	

SENSORY INFORMATION:		
Aspect	Rectangular shape	
Color	White dark	
Smell	Neutral typical of puff pastry	
Taste	Typical of puff pastry	
Touch	Typical of puff pastry	

MICROBIOLOGICAL SPECIFICATIONS:		
Research	Limits	
Coagulase positive staphylococci	$\leq 10 \text{ ufc/g}$	
E.coli	$\leq 10 \text{ ufc/g}$	
Molds	$\leq 1000 \text{ ufc/g}$	
Bacillus cereus	≤ 100 ufc/g	
Listeria Monocytogenes	Absent in 25 g	
Salmonella	Absent in 25 g	

GENETIC	The product "Pasta sfoglia 1 Kg", doesn't contain any genetically	
MODIFICATIONS –	modified organisms derived with biotechnology, according to the	
GMOs:	statement of our raw materials suppliers (G.M.O./Free).	

SHELF-LIFE:	540 days from production date, provided that unbroken cold chain and
	normal packaging conditions are respected.

STORAGE	Store at room temperature not higher than -18°C.
INSTRUCTIONS:	Do not refreeze after thawing and use within 24 hours.

PACKAGING:	Pieces for bag	2
	Bags per box	5

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Pieces per box	10
Net weight per bag	2000 g
Net weight per box	10000 g

DDW (4 DV	Thermo sealed blue plastic food bag (high density polyethylene)
PRIMARY PACKAGING:	Bag dimensions (400x390 mm)
TACKAGING.	/

	Box n° 140 San Giorgio
SECOND A DV	Outside box dimensions (395x262x150 mm)
SECONDARY PACKAGING:	<i>Box weight (395 g)</i>
PACKAGING:	White tape
	Adhesive label on box

	 Product code Product name and product weight Product characteristics
	 Ingredients (Reg. EU 1169/2011) Cross contamination Cooking instructions
BOX LABEL:	 Storage instructions Nutrition declaration
	Info producerExpiry date
	LotNet weight
	Pieces per boxEAN 128 barcode

PALLETIZING:			
Pallet types	Wooden Euro pallet	Boxes per pallet	90
Dimensions (WxL)	80 x 120 cm	Pieces per pallet	900
Boxes envelopment	Stretch film	Net weight per pallet	900 Kg
Boxes per layer	9	Gross weight per pallet	955,5 Kg
Layers per pallet	10	Pallet height	165 cm

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The photo is for illustration only

CERTIFICATIONS:

UNI EN ISO 9001:2015 SYSTEM QUALITY CERTIFICATION

Company certified according with international standards of food

safety

COMPLIANCE WITH EXISTING LEGISLATION:

HACCP self-monitoring system as specified by Italian Law.

Registration under EC regulation n°852/2004.

Food chain traceability in accordance with EC regulation n°178/2002.

Transportation under controlled temperature in accordance with

Italian Law.

PRODUCER/ SUPPLIER: San Giorgio S.p.A. via G.Petti, 10/II – 84083 Castel San Giorgio (SA)

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