

PRODUCT: PÃO DO NETO 90g

(Deep frozen pre-baked wheat and rye bread)

PRE-BAKED PRODUCT WEIGHT: 90g (+/-4,5g)
 PRODUCT VALIDITY: 432 days
 VALIDITY AFTER CONFECTION: 24 hours at room temperature
 TARGET AUDIENCE: General population with the exception of people with celiac disease.



INGREDIENTS: WHEAT flour (52%), water, RYE flour (5,2%), salt, improver [WHEAT flour, flour treatment agent (ascorbic acid - E300)], yeast.

May contain traces of nuts, milk, sesame seeds, soybeans, mustard, lupin and eggs.

INSTRUCTIONS FOR USE:

Place the product on a tray and leave to thaw for approximately 15-20 minutes at room temperature. Bake at 200°C for approximately 8-12 minutes.

Consume after preparation. Once the defrosting process has begun, do not refreeze.

(Times and temperatures and merely indicative, as they depend on the characteristics of each oven).

LOGISTIC INFORMATION
Packing details:

UNITS: 90
 PRIMARY PACKAGING: HDPE bag
 SECONDARY PACKAGING: Cardboard box
 (595mmx395mmx265mm)
 TERTIARY PACKAGING: Extensible film and wood pallet
 NET WEIGHT (kg): 8,100
 GROSS WEIGHT (kg): 8,655 (+/-0,13kg)
EAN 13: 5604751780003
ITF 14: 15604751780000

Pallet characteristics:

Boxes p/pallet 32
 Nº Boxes p/ layer 4
 Nº Layers 8
 Pallet gross weight (kg): 300

Batch coding:

See tag. Ex. 1B1040326

STORAGE AND TRANSPORT INSTRUCTIONS

Deep frozen product.

Store between [-18°C to -25°C].

Transport temperature: -18°C (+/-3°C).

ORGANOLEPTIC CHARACTERISTICS

| | |
|------------|---|
| Appearance | Bakery product with a rectangular shape |
| Scent | Characteristic |
| Flavour | Characteristic to bread |

MICROBIOLOGICAL CHARACTERISTICS

| Parameter | Limits | Method |
|-----------------------------------|------------------------------|-------------|
| Microorganisms at 30°C | <1,0 X 10 ⁴ cfu/g | ISO 4833 |
| Molds | <5,0 X 10 ² cfu/g | NF V 08-059 |
| Yeasts | <5,0 X 10 ² cfu/g | NF V 08-059 |
| <i>E. coli</i> | <1,0 X 10 ¹ cfu/g | ISO 16649 |
| Total coliforms | <1,0 X 10 ² cfu/g | NF V 08-050 |
| Staphylococcus coagulase positive | <1,0 X 10 ² cfu/g | ISO 6888 |
| <i>Salmonella spp</i> | Not detected in 25g | PAM 55 |
| <i>Listeria monocytogenes</i> | <1,0 X 10 ² cfu/g | PAM 17 |

CONTAMINANTS

| Parameter | Limits | Method |
|-----------------------------|-------------|-----------------------|
| Deoxynivalenol | ≤ 400 µg/kg | HPLC |
| Zearalenone | ≤ 50 µg/kg | HPLC |
| Ochratoxin A | ≤ 2,0 µg/kg | HPLC |
| Sum of T-2 and HT-2 toxins | ≤ 20 µg/kg | HPLC-MS/MS |
| Melamine | ≤ 2,5 mg/kg | HPLC/MS |
| Acrylamide | ≤ 50 µg/kg | Liquid chromatography |
| Physical hazards (metallic) | < 5mm | Metal detector |

NUTRITION DECLARATION – AVERAGE VALUES

| Parameter | Result (per 100g) of product | Tolerance g/100g of product | Method |
|--------------------|------------------------------|-----------------------------|--------------------|
| Energy value | 1044kJ | | Calculation |
| | 246kcal | | Calculation |
| Fat | 1,0g | Máx.: 2,5 | Soxhlet method |
| of which saturated | 0,3g | Máx.: 1,1 | Gas chromatography |
| Carbohydrate | 50g | 42-58 | Calculation |
| of which sugars | 3,4g | 1,4-5,4 | HPLC |
| Fibre | 2,9g | 0,9-4,9 | Enzyme-gravimetric |
| Protein | 7,3g | 5,3-9,3 | Combustion |
| Salt | 1,0g | 0,63-1,4 | Atomic absorption |

GENETICALLY MODIFIED ORGANISMS

The raw materials used in the manufacturing of this product do not contain or originate from Genetically Modified Organisms (GMOs) in accordance with regulations (EC) 1829/2003 and 1830/2003.

LEGAL COMPLIANCE

This product has been formulated and produced in accordance with all the applicable legal requirements in force in Portugal and the European Union.

COD. 178000

PAIN PRE CUIT SURGELÉ

Rev_03

PÃO DO NETO 90g

Ingrédients: Farine de BLÉ (52%), eau, farine de SEIGLE (5,2%), sel, améliorant (farine de BLÉ, agent de traitement de la farine (E300)), levure.
Peut contenir des traces de fruits à coque, soja, oeufs, lait, moutarde, lupin et graines de sésame.



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Lot: fit.lot.companyLot

QUANTITÉ: 90 UNI. POIDS NET: 8,100 kg

À consommer de préférence avant le:

fit.lot.val.maj.yearYYYY

| DECLARATION NUTRITIONNELLE | |
|----------------------------|-------------------|
| Valeurs moyennes pour 100g | |
| Valeur énergétique | 1044kJ 246kcal |
| Matières grasses | 1.0g |
| dont acides gras saturés | 0.3g |
| Glucides | 50g |
| dont Sucres | 3.4g |
| Fibres alimentaires | 2.9g |
| Protéines | 7.3g |
| Sel | 1.0g |

PRÉPARATION:

DÉCONGELER APPROXIMATIVEMENT 15-20 MINUTES À TEMPÉRATURE AMBIANTE.
CUIRE PENDANT 8-12 MINUTES À LA TEMPÉRATURE DE 200°C

A conserver à températures inférieures à -18°C.



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UNE FOIS DÉCONGELÉ, NE PAS RECONGELER.
Fabricado por: Panicongelados - massas congeladas SA
Tel.: 244 689 050 - Outeiro dos Cepos - 2426 Monte Redondo
PORTUGAL



Halal ID: 154



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