

General Data Sheet

Scheda tecnica generale

Rev. 1

Emission Date: 13-02-2015

Product Name *Nome Prodotto:*

FULL MIX PIZZA A&F

Code *Codice* : 10000__



PRODUCT DESCRIPTION *DESCRIZIONE PRODOTTO*

Semifinished product for the production of gluten free pizza and focaccia.
Semilavorato alimentare per la produzione di pizze e focacce senza glutine.

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PRODUCT COMPOSITION *COMPOSIZIONE PRODOTTO*

Corn starch, potato starch, vegetable fibres (pea, potato, psyllium), rice flour, sugar (sucrose), salt, thickening agent: HPMC (E464), dextrose, natural flavours (flavouring preparations according to EU Regulation n°1334/2008), wholemeal rice flour. Processing aid: enzymatic preparations.
Amido di mais, fecola di patata, fibre vegetali (pisello, patata, psyllium), farina di riso, zucchero (saccarosio), sale, addensante: HPMC (E464), destrosio, aromi naturali (preparazioni aromatiche in accordo con il Reg. UE n°1334/2008), farina integrale di riso.. Coadiuvante tecnologico: preparazioni enzimatiche.

FINAL APPLICATIONS & DOSAGES *APPLICAZIONI FINALI E DOSAGGI*

Gluten free pizza and focaccia. Dosage according to suggested recipes.
Pizze e focacce senza glutine. Dosaggio secondo ricette consigliate.

CHEMICAL-PHYSICAL ANALYSIS*

*ANALISI CHIMICO-FISICHE**

	%	± (%)
Moisture <i>Umidità</i>	< 9.0	-
Proteins <i>Proteine (Nx6,25)</i>	3.0	2.0
Carbohydrates (sugars) <i>Carboidrati (zuccheri)</i>	80.0	2.0
Lipids <i>Grassi</i>	< 2.0	-
Fibres <i>Fibre</i>	7.0	2.0
Ashes/minerals <i>Ceneri/minerali</i>	4.0	2.0

*AVERAGE VALUES *VALORI MEDI*

MICROBIOLOGICAL PARAMETERS

Parametri microbiologi

Total Plate Count <i>Carica batterica totale</i>	< 50.000 c.f.u./g
Yeasts & Molds <i>Lieviti e muffe</i>	< 1.000 c.f.u./g
Salmonella	Absent in 25 g

SHELF LIFE*

12
months from the production date
mesi dalla data di produzione

*under optimal storage conditions *nelle condizioni ottimali di stoccaggio*

Disclaimer

Final users must check that the use, the dosages and the technical effects of the product described into this data sheet comply with the present local food legislation, also as regards labelling. Food legislation can be different from country to country, even inside the European Community. Information contained are valid at the date of release of this data sheet: changes in legislation could cause a partial or total override of what described and declared. Information and analytical values refer to product in a correctly stored, sealed, original packaging. Small analytical variations are possible because of analytical methods and natural origin of most of our raw materials and semi-finished ingredients. This data sheet, the product herewith contained and its formulation are intellectual property of Maxfree srls - Italy. Processing conditions of our customers cannot be under our control and therefore we cannot be liable for formulations, yields, interactions with other ingredients and any risks deriving from the use of our ingredients, blends and raw materials. Every manufacturer and final user of our ingredients has to make preliminary small-scale tests to check the functionality, the use, the dosages of the product described into this data sheet and its possible interactions with all ingredients, additives, extracts, flavours, machinery and technologies used into his manufacturing plants in order to approve or not the above mentioned product. Information contained into this data sheet are supplied at the best of our technical knowledge. The purchase of the product described in the present data sheet implies the acceptance of its contents and of the present disclaimer.

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Struttura tecnica generale

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FULL MIX PIZZA A&F

Code Codice: 10000



PACKAGING & STORAGE CONFEZIONAMENTO E STOCCAGGIO

2

Food grade blue plastic bags (according to EC Regulations n°1935/2004 and n°2023/2006 and EU Regulation n°10/2011 and subsequent modifications and additions); net weight 10 kg, 600 kg / EU pallets wrapped with plastic film

Contenuto in alluropolio di colore blu idoneo al contatto con gli alimenti (conformi al Regolamento CE n°1935/2004 e n°2023/2006 ed al Regolamento UE n°10/2011 e successive modifiche e integrazioni); peso netto 10 kg, EU pallets da 600 kg avvolti in film estensibile

Optimal storage condition: 17°C – 25°C; R.H. < 50% in original unopened bags. Protect against direct sunlight. Store in a dry place.

Condizioni ottimali di stoccaggio: 17°C – 25°C; U.R. < 50%. Stoccare in luogo fresco ed asciutto in imballo originale. Proteggere dalla luce diretta

ALLERGENS STATUS

ALLERGENI

Allergens according to EC Directive n°2000/13 and subsequent modifications and additions:

Contenuto in allergeni secondo la Direttiva CE 2000/13 e successive modifiche e integrazioni:

ABSENT ASSENTI

OGM STATUS

CONTENUTO OGM

GMO according EC Regulations n°1829/2003 and n°1830/2003 and EU Directive 2001/18:

Contenuto OGM secondo Direttiva CE n°2001/18 e Regolamenti CE n°1829/2003 e n°1830/2003:

ABSENT ASSENTI

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