

PRODUCT SPECIFICATIONS

PRODUCT PATER® PIZZA

CODE 569 NCC EN

REVIEW 1-1 07/11/2023

DESCRIPTION MIX OF LIVE LACTIC FERMENTS, YEAST AND ENZYMES

DESTINATION OF USEIMPROVER FOR BAKERY**DOSAGE**10% ON FLOUR WEIGHT

ORGANOLEPTIC AND CHEMICAL-PHYSICS CHARACTERISTICS

COLOR LIGHT-WHITE

SCENT CHARACTERISTIC, ABSENCE OF MUSTY, RANCID OR OTHER UNPLEASANT SMELL

APPEARANCE FLOURY, ABSENCE OF FOREIGN BODIES

MOISTURE ≤ 8,5%

SHELF-LIFE

16 MONTHS

VULNERABLE CATEGORIES

PRODUCT NOT SUITABLE FOR PEOPLE WITH ALLERGIES OR INTOLERANCES TO THE FOLLOWING INGREDIENTS: CEREALS CONTAINING GLUTEN, SOY, MUSTARD.

AVERAGE HYGIENIC AND MICROBIOLOGICAL CRITERIA

MOULDS < 2.500 UFC/G
TOTAL COLIFORMS < 2.000 UFC/G

CHEMICAL CRITERIA

PESTICIDE RESIDUES WITHIN THE LIMITS OF THE LAW ACCORDING TO (EC) REG. 396/2005 AND SUBSEQUENT UPDATES,

AMENDMENTS AND ADDITIONS

MYCOTOXINS COMPLIANT WITH (EC) REG. 915/2023 AND SUBSEQUENT UPDATES, AMENDMENTS AND ADDITIONS

Il Granaio delle Idee Srl

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INGREDIENTS IN WEIGHT ORDER

DRIED SOURDOUGH (THERMALLY DEHYDRATED WHEAT FLOUR, LIVE LACTIC CULTURES, YEAST, ENZYMES)

STORAGE CONDITIONS

STORE IN A DRY PLACE AT MAX. 25°C, DO NOT EXPOSE TO HEAT SOURCES. CLOSE THE PACKAGE AFTER USE.

LOGISTIC SHEET

H 60 CM X L 35 X P 13 CM 10 KG BAG DIMENSIONS "OPEN TOP" 10 KG BAG **PACKAGING**

MATERIAL PAPER | PE HD

PALLETIZATION 50 BAGS OF 10 KG (TOT. 500 KG)

Nutrition Facts								
PATER® PIZZA								
Average nutritional values for 100 g* of products								
Energy value			KJ	1537	Kcal	367		
Fats	1	g						
of which saturated	0,1	g						
Carbs	76	g						
of which sugars	1,8	g						
Fibres	2,9	g						
Protein	12	g						
Salt	< 0, 1	g						
*The values indicated are to be considered average and obtained from the sum of the nutritional values of the single ingredients of the finished product.								

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ALLERGEN DATA	YES/NO	Possible presence due to cross- contamination*	Presence in the production site**
CEREALS CONTAINING GLUTEN (WHEAT, SPELT, BARLEY, RYE, OATS, KAMUT or THEIR HYBRIDISED	YES	-	YES
STRAINS) AND DERIVATIVE PRODUCTS			
CRUSTACEANS AND PRODUCTS THEREOF	NO	NO	NO
EGGS AND PRODUCTS THEREOF	NO	NO	YES
FISH AND PRODUCTS THEREOF	NO	NO	NO
PEANUTS AND PRODUCTS THEREOF	NO	NO	NO
SOYBEANS AND PRODUCTS THEREOF	NO	YES	YES
MILK AND PRODUCTS THEREOF (INCLUDING LACTOSE)	NO	NO	YES
NUTS: ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PECAN NUTS, BRAZIL NUTS, PISTACHIO NUTS,	NO	NO	NO
MACADAMIA OR QUEENSLAND NUTS AND PRODUCTS THEREOF CELERY AND PRODUCTS THEREOF	NO	NO	NO
MUSTARD AND PRODUCTS THEREOF	NO	YES	NO
SESAME SEEDS AND PRODUCTS THEREOF	NO	NO	YES
SULPHUR DIOXIDE/SULPHITES >10 ppm EXPRESSED AS SO₂	NO	NO	NO
LUPIN AND PRODUCTS THEREOF	NO	NO	YES
MOLLUSCS AND PRODUCTS THEREOF	NO	NO	NO
GMO DECLARATION			
GMO AND DERIVATIVE PRODUCTS (CONFORMITA' AI REG. CE 1829/2003 e 1830/2003)	NO	NO	NO
IONISING RADIATION			
TREATED WITH IONISING RADIATIONS	NO		NO

^{*}BOX TICKED WITH **YES** IF THERE IS THE POSSIBILITY TO ACCIDENTALLY FIND TRACES OF THE ALLERGEN IN THE PRODUCT (CROSS CONTAMINATION); BOX TICKED WITH **NO** IF THERE IS NO RISK OF CROSS CONTAMINATION.

EVEN THOUGH THE INTENTIONAL AND/OR ACCIDENTAL PRESENCE (CROSS CONTAMINATION) IS EXCLUDED, THE PRESENCE ON SITE OF THE ALLERGEN IS TICKED WITH **YES WHEREAS THE ABSENCE OF THE ALLERGEN ON SITE IS TICKED WITH **NO.**

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