
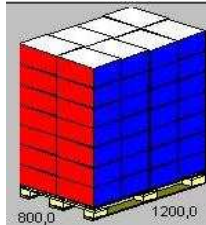



Rev.01 del 28 01 2013	TECHNICAL SPECIFICATIONS			Code	ARA012		
COMPANY NAME	A.R Alimentare S.p.A - Voc Torre Sapienza 06055 Marsciano (PG) - ITALY					Page 1 of 1	
PRODUCT NAME	Mini Soft Bread Rolls with Seeds 300 g						
PRODUCT SALE DESCRIPTION	Traditional Italian Pre-baked Soft Bread						
PRODUCT DATA AND ORDER DATA	Net Weight (g)	Tot. Shelf Life (day)	EXW Lead Time (day)	Minimum Order (Pallet)			
	300	75	10	2			
INGREDIENTS LIST	Wheat flour, water, sour dough, extra virgin olive oil, yeast, salt, malted barley flour, malted cereals flour, acidity regulator: sodium diacetate. On the surface: mix of seeds (sesame, linen, poppy).						
ALLERGENS	Contains gluten, sesame seeds						
NUTRITIONAL VALUES	Proteins - g	Carbohydrates - g	Sugar - g	Fats - g	Saturated - g	Sodium - mg	Fiber - g kcal
	in (g)	100					
	GDA% (size)	100					
MICROBIOLOGICAL VALUES	ufc/g	Total Viable Count	Coliforms	E.Coli		Staphylo Aureus	
		<5.000 U.F.C./g	< 100 U.F.C./g				
		Salmonella	Lysteria				
		Absent in 25 g					
LABELLING INFO	BRAND	LANGUAGES	BATCH DESCRIPTION				
PACKAGING		PRIMARY	SECONDARY	TERTIARY			
	Material Type	film OPA PE	carton				
	Tare (g)	20g	300g				
	Dimensions (mm)	30x24x2	400x300x220				
	Pieces (number)		8				
	Sale Unit (YES/NO)	yes	no				
	Bar Codes						
PALLET COMPOSITION	Carton/Layer	8	PALLET COMPOSITION PHOTO 				
	Layer/Pallet	7					
	Carton/Pallet	56					
	Product/Pallet	448					
	Pallet Net Wt. (Kg)	135					
	Pallet Gross Wt. (Kg)	182					
	Pallet Height (cm)	168					
	Pallet Description	EPAL 80 X 120					
	Container Description	Not Applicable					
PRODUCT PHOTO							
STORAGE INFO	Shelf Stable Product - Keep in a dry and cool place. Once opened the packaging, can be kept in the fridge for 3-4 days						
RECOMMENDATIONS FOR USE	Preheat oven to 200/220°C. Remove bread from packaging – Place on middle oven rack. Bake for 5-6 minutes. After heating, allow bread to cool down for few minutes. No microwave. After baking, consume it within 24 hours.						
ORGANOLEPTIC AND PHYSICAL INFO	Texture, Taste, Flavour, Colour, typical of wheat flour fresh bread						