
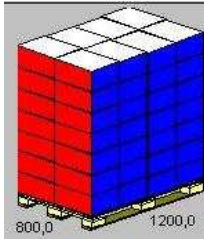
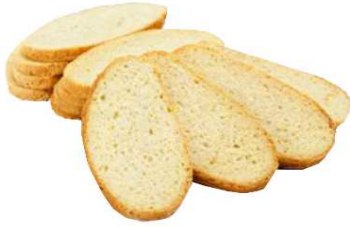


Rev.01 del 28 01 2013	TECHNICAL SPECIFICATIONS		Code	ARA014			
COMPANY NAME	A.R Alimentare S.p.A - Voc Torre Sapienza 06055 Marsciano (PG) - ITALY					Page 1 of 1	
PRODUCT NAME	Bruschetta Garlic and Parsley 300 g						
PRODUCT SALE DESCRIPTION	Traditional Italian Pre-baked Bread						
PRODUCT DATA AND ORDER DATA	Net Weight (g)	Tot. Shelf Life (day)	EXW Lead Time (day)	Minimum Order (Pallet)			
	300	75					
INGREDIENTS LIST	Wheat flour, water, sour dough, extra virgin olive oil, yeast, salt, gluten, malted barley flour, garlic, parsley, fibre, acidity regulator: sodium diacetate.						
ALLERGENS	Contains gluten						
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)	15g	300g				
	Dimensions (mm)	20x30x4	400x300x220				
	Pieces (number)	12 slices	10				
	Sale Unit (YES/NO)	YES	NO				
	Bar Codes						
PALLET COMPOSITION	Carton/Layer	8	PALLET COMPOSITION PHOTO 				
	Layer/Pallet	7					
	Carton/Pallet	56					
	Product/Pallet	560					
	Pallet Net Wt. (Kg)	168					
	Pallet Gross Wt. (Kg)	216					
	Pallet Height (cm)	168					
	Pallet Description	EPAL 80 X120					
	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						