



TECHNICAL PRODUCT SHEET

(Rev.5 of 07/01/2021)

Organic Wholemeal Piadina - 225g (3 units)

COMMERCIAL NAME:

Organic wholemeal piadina with extra virgin olive oil

LEGAL NAME:

Organic baked product with extra virgin olive oil (7%)

DESCRIPTION:

Rounded shape, thin and light brown in colour with brown spots

INGREDIENTS:

Wholemeal **Wheat** flour* 31% soft **wheat** flour*, water, extra virgin olive oil* 7%, salt, natural flavour.

*=Organic

ALLERGENS:

- Cereals containing **Gluten**;
- May contains trace of **Soy** (cross contamination)

No other products containing allergens different from those mentioned are processed in the plant; there is therefore no risk of cross-contamination.

PRODUCTION PROCESS:

The product derives from a special mixture of fine flours with water, extra virgin olive oil, salt and additives.

The production process is the traditional one with the formation of the classic "ball" which is hot pressed and cooked in the oven. The tortillas that have a weight of about 75 g each after cooking are cooled and packaged automatically. The cooling and packaging operations are carried out in an environment confined with air subjected to filtration.

C.R.M. S.p.a.

Sede Legale - Via Del Mercato, 67 - 41122 MODENA (Italy)

Tel. 059/312112 (3 linee r.a.) – Fax 059/312344

Capitale Sociale € 110.000 (i.v.) – Iscritta al R.E.A. della C.C.I.A.A. di Modena al n. 162715

C.F. / P.Iva N.ro Iscrizione Registro Imprese di Modena IT00335430369

www.casadellapiada.com e-mail: info@crm-modena.it

Società soggetta all'attività di direzione e coordinamento di New Flour Spa

Società con unico socio



CHEMICAL AND PHYSICAL STANDARDS:

Moisture:	30,0 +/- 2,0 %
Apparence:	Rounded shape
Diameter:	22,0 +/- 1,5 cm

MICROBIOLOGICAL STANDARDS:

Total plate count	< 10.000	U.F.C./ g
Stafilococcus aureo:	< 10	U.F.C./ g
E. Coli:	< 10	U.F.C./ g
Salmonella:	absent in 25g	
Mould and Yeast:	< 100	U.F.C./ g

ORGANOLEPTIC STANDARDS:

Fragrant flavour of baked wheat bread, characteristic and pleasant taste.

NUTRITIONAL INFORMATION:

Average values for
100 g of product

Energy value:	1288 kj / 306 kcal
Fats	9,3 g
of which saturates:	1,6 g
Total carbohydrate	45 g
of which sugars:	1,3 g
Fibre	4,9 g
Protein	8,2 g
Salt	1,1 g

STORAGE CONDITIONS:

Packaged in a protective atmosphere.

Keep in a cold and dry place.

After opening, keep refrigerated and use within 2/3 days

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**SHELF LIFE:**

90 days

NET WEIGHT: 225 g **e** (3 units)

COMPANY MANUFACTURER:

C.R.M. S.p.a.- Via del Mercato 67 - Modena (Italy)

Plant: Via Massarenti, 35- 37 Modena (Italy)

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