



## TECHNICAL PRODUCT SHEET

(Rev.12 of 07/11/2025)

### Organic Piadina with Extra Virgin Olive Oil – 300 g (4 units)

#### PRODUCT NAME:

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

#### DESCRIPTION:

Rounded shape, thin, foldable and light yellow in colour.

#### INGREDIENTS:

Wheat flour\* (62%), water, extra virgin olive oil\* (7%), salt, natural rosemary flavour.

\*Organic

#### ALLERGENS:

- Cereals containing **Gluten**;
- May contains trace of **Soy** and **Mustard**.

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 and salt. 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 has 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	C.F.U./ g
Stafilococcus cong.+:	< 100	C.F.U./ g
E. Coli:	< 10	C.F.U./ g
Salmonella:	absent in 25g	
Mould and Yeast:	< 1.00 0	C.F.U./ g

## ORGANOLEPTIC STANDARDS:

Light yellow colour, fragrant flavour, characteristic flavour of bread

## NUTRITIONAL INFORMATION:

Average values for 100 g of product

Energy value:	1300 Kj / 309 Kcal
Fats	8,4 g
of which saturates:	1,5 g
Total carbohydrate	49 g
Of which sugars:	1,3 g
Fibre	3,2 g
Protein	7,7 g
Salt	1,5 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

**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



**SHELF LIFE:**

90 days

**NET WEIGHT:**

300 g (4 units)

**COMPANY MANUFACTURER:**

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

Plant: Via Massarenti, 35 - Modena (Italy)

**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](http://www.casadellapiada.com) e-mail: [info@crm-modena.it](mailto:info@crm-modena.it)**

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

Società con unico socio