



## TECHNICAL PRODUCT SHEET

(Rev.10 of 29/10/2025)

### 1503V-Organic Wholeblend Piadina – 225 g (3 units)

#### PRODUCT NAME:

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

#### DESCRIPTION:

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

#### INGREDIENTS:

Wholemeal **wheat** flour\* (31%), **wheat** flour\*, 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 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	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:	< 1.000	C.F.U./ g

## ORGANOLEPTIC STANDARDS:

Light brown colour with bran points, fragrant flavour, characteristic flavour of wholemeal bread

## NUTRITIONAL INFORMATION:

Average values for 100 g of product

Energy value:	1282 KJ /305 kcal
Fats	8,5 g
of which saturates:	1,7 g
Total carbohydrate	47 g
Of which sugars:	1,0 g
Fibre	4,5 g
Protein	7,8 g
Salt	1,4 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 (3 units)

**COMPANY MANUFACTURER:**

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

Plant: Via Massarenti, 35 - Modena (Italy)

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