

TOCCHETTI WITH ROSEMARY



Description:

tocchetti with extravirgin olive oil(10%) and rosemary 1,5% produced with wheat flour second legal requirements.

Manufacturing plant:

Frazione San Bernardo 128
12041 Bene Vagienna (cn)

Analysis bacteriological:

The parameters analyzed are within the limits permitted by current regulations Italian and EU regulations on quality and hygiene

Process of transformation:

Dough, leavening, a division of the dough into small portions, leavening, draw of small portions, cutting sheets of dough, salting, cooking, cooling, packaging. All stages include manual processing by specialized artisan

Ingredients:

wheat flour,extravirgin olive oil10%, salt2%, rosemary 1,5%,brewer's yeast.

Packaging:

primary packaging in polypropylene bags welded

Allergenic information:

not suitable for gluten and sesam seed intollerants

Shelf life and storage:

the product maintains the organoleptic, microbiological for 12 months.store in a cool dry place.

Pcs per box: 10 pcs x 150 gr

Pcs per pallet: 880 pcs x 150 gr

Blister tare: 15 gr.

Box tare: 240 gr.

Size packaging : 24 x 12 x 6cm

Size box : 25 x 26 x 31 cm

Size pallet : 210 x 80 x 120 cm

Customs tariff: 19059090

Gross weight :

unit 165 gr box 1900 gr

Pallet weight :

net 132 kg gross 165 kg

Ean packaging : 8033717200137

Ean box : 8033717200991

Palletizing : 11 box x layer

8 layer per pallet 88 box x pallet