## PRODUCT SPECIFICATION

PITA
Eolle

## Product discription:

Artikel number Bolletje:
Commercial name and weight:
Discription:

Legal name:

71651
I ggy's pit a SW r/r $2 \times 3$ stuks, 300 gram
Pre-baked pita bread of which the shelf life is extended by using packaging with conditioned atmosphere.
Pre-baked pita bread

## Product characterisations:

## Color:

Dimension (HxLxW):
Shape / External:

Shelf life:

## Light brown

Diameter approx.. 11 cm .
By approximation round. The under and upper layer of the pita must be seperated i.e. apart from each other, so that a small pocket is formed. It must be easy to open it.
30 weeks, starting from Monday in the production week.
N.B.: Bolletje garanties just 13 weeks shelf life, the remaining shelf life period is on request of the customer.

## Ingredient declaration:

Ingredients: wheat flour, water, yeast, salt, dextrose.

## PRODUCT SPECIFICATION

PITA

## Nutritive value [per 100 g]:

| Energy | 1020 | $\mathrm{~kJ} / 240 \mathrm{kcal}$ |
| :--- | ---: | :--- |
| Protein | 7,0 | G |
| Carbonhydrates | 51 | G |
| - of which sugars | 1,0 | g |
| Fats | 1,0 | g |
| - of which saturated | - | g |
| Fibers | 3,0 | g |
| Sodium | 0,55 | g |

## Microbiological parameters:

| Total bacterial count | $<1.000$ | $\mathrm{kve} / \mathrm{g}$ |
| :--- | ---: | :--- |
| Enterobacteriaceae | $<10$ | $\mathrm{kve} / \mathrm{g}$ |
| Yeasts | $<100$ | $\mathrm{kve} / \mathrm{g}$ |
| Mould | $<100$ | $\mathrm{kve} / \mathrm{g}$ |
| Salmonella | Not perceptible | in 25 g |

## Storage conditions:

Temperature:
Closed packaging:
Opende packaging:

Chamber temperature
Dry and dark place
In a freezer or a few days in the refrigirator (store closed)

## GGO- status:

This product is GGO free

## PRODUCT SPECIFICATION

## Allergen- information ( Databank ALBA, TNO Food):

## - Presence or absence of allergens

+ = contains
- = free from
$?=$ I $f$ there is insufficient information available or if the article contains just traces of the pertinent substance

| 01 Cow's milk prot ein | $?$ | 17 Legumes/ Pulse | - |
| :--- | :---: | :--- | :--- |
| 02 Lactose | $?$ | 18 Nuts | - |
| 03 Chicken's egg | - | 19 Nut oil | - |
| 04 Soy protein | - | 20 Peanuts | - |
| 05 Soy oil | $?$ | 21 Peanut oil | - |
| 06 Gluten | + | 22 Sesame | $?$ |
| 07 Wheat | + | 23 Sesame oil | - |
| 08 Rye | $?$ | 24 Glutamate | - |
| 09 Beef | - | 25 Sulfite (E220 t/m E228) | - |
| 10 Pork | - | 31 Coriander | - |
| 11 Chicken | - | 32 Celery | - |
| 12 Fish | - | 34 Carrot | - |
| 13 Shellfish and crustaceans | - | 35 Lupine | - |
| 14 Maize | - | 36 Mustard | - |
| 15 Cocoa | - |  |  |

- Presence or absence of allergens
+ = contains
- = free from

| 01 Milk constituents | - | 06 Wheat flour | + |
| :--- | :---: | :--- | :--- |
| 02 Milk powder | - | 07 Wheat meal | - |
| 03 Soy lecithin | - | 08 Wheat starch | - |
| 04 Soy flour | - | 09 Bread crumb | - |
| 05 Soy meal | - | 10 Egg yolk | - |

