



PRODUCT SPECIFICATIONS	<u>Ingredients:</u> Type "0" soft wheat flour – Water – Sourdough (Type "0" soft wheat flour, water, salt of Sicily) – Salt of sicily – Malted wheat flour.																	
WEIGHT	750 gr																	
SALES DENOMINATION	Grande Impero® Sciapo																	
LEGAL DENOMINATION	Fresh sourdough bread from Type "0" soft wheat flour																	
PACKAGING	Plastic film – Packed																	
STORAGE, TRANSPORT AND SELLING CONDITIONS	Store at room temperature in a cool and dry place, away from sources of heat and moisture.																	
MICROBIOLOGICAL PARAMETERS (References to the Italian Legislation)	PARAMETERS	RECOMMENDED GUIDE VALUES																
	Mesophilic aerobic bacteria	< 10 ⁶																
	Bacillus cereus alleged	< 10 ⁴																
	Moulds	< 10 ⁴																
	Yeasts	< 10 ⁴																
ORGANOLEPTIC CHARACTERISTICS	Golden in color, it has a crisp crust and irregularly honeycombed crumb, with a balanced, slightly acidic flavor and aroma characteristic of sourdough and natural leavening.																	
NUTRITION FACTS PER 100 GR	<table border="0"> <tr> <td><u>Energy value per 100g</u></td> <td><u>1178 KJ – 278 Kcal</u></td> </tr> <tr> <td>Carbohydrates</td> <td>58,6 g</td> </tr> <tr> <td>of which sugars</td> <td>5,22 g</td> </tr> <tr> <td>Fats</td> <td>1,1 g</td> </tr> <tr> <td>of which saturated</td> <td>0,2 g</td> </tr> <tr> <td>Proteins</td> <td>8,22 g</td> </tr> <tr> <td>Fibers</td> <td>3,1 g</td> </tr> <tr> <td>Salt</td> <td>0,44 g</td> </tr> </table>		<u>Energy value per 100g</u>	<u>1178 KJ – 278 Kcal</u>	Carbohydrates	58,6 g	of which sugars	5,22 g	Fats	1,1 g	of which saturated	0,2 g	Proteins	8,22 g	Fibers	3,1 g	Salt	0,44 g
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<u>NUTRITIONAL CLAIMS:</u>																		
✓ <u>Source of fiber</u>																		
✓ <u>Low fat content</u>																		
ALLERGENS	<u>According to Reg. UE 1169/2011, following is the list of allergens:</u> <ul style="list-style-type: none"> - Type "0" soft wheat flour (Cereal containing Gluten) - Malted wheat flour (Cereal containing Gluten) <p><i>May contain: soy, sesame seeds, egg, milk and derived, mustard.</i></p>																	