



<b>PRODUCT SPECIFICATIONS</b>	<u>Ingredients:</u> Type "0" soft <b>wheat</b> flour – Water – Nucleo (Type "0" soft <b>wheat</b> flour, soft <b>wheat</b> fiber, <b>wheat</b> germ, sourdough, malted <b>wheat</b> flour) – Sourdough (Type "0" soft <b>wheat</b> flour, water, salt of Sicily) – Salt of sicily – Malted <b>wheat</b> flour.																	
<b>WEIGHT</b>	500 gr																	
<b>SALES DENOMINATION</b>	Grande Impero® <b>Nostalgia</b>																	
<b>LEGAL DENOMINATION</b>	Fresh sourdough bread from Type "0" soft <b>wheat</b> flour, with soft <b>wheat</b> fiber and <b>wheat</b> germ																	
<b>PACKAGING</b>	Plastic film – Packed																	
<b>STORAGE, TRANSPORT AND SELLING CONDITIONS</b>	Store at room temperature in a cool and dry place, away from sources of heat and moisture.																	
<b>MICROBIOLOGICAL PARAMETERS</b> (References to the Italian Legislation)	<b>PARAMETERS</b>	<b>RECOMMENDED GUIDE VALUES</b>																
	Mesophilic aerobic bacteria	< 10 <sup>6</sup>																
	Bacillus cereus alleged	< 10 <sup>4</sup>																
	Moulds	< 10 <sup>4</sup>																
	Yeasts	< 10 <sup>4</sup>																
<b>ORGANOLEPTIC CHARACTERISTICS</b>	Dark in color, it has a crispy crust and slightly firm but soft crumb, with a strong, slightly acidic flavor and aroma characteristic of sourdough and natural leavening.																	
<b>NUTRITION FACTS PER 100 GR</b>	<table border="0"> <tr> <td><u>Energy value per 100g</u></td> <td><u>1117 KJ – 263 Kcal</u></td> </tr> <tr> <td>Carbohydrates</td> <td>53,7 g</td> </tr> <tr> <td>Of which sugars</td> <td>4,02 g</td> </tr> <tr> <td>Fats</td> <td>1,4 g</td> </tr> <tr> <td>Of which saturated</td> <td>0,3 g</td> </tr> <tr> <td>Proteins</td> <td>8,8 g</td> </tr> <tr> <td>Fibers</td> <td>5,5 g</td> </tr> <tr> <td>Salt</td> <td>1,20 g</td> </tr> </table>		<u>Energy value per 100g</u>	<u>1117 KJ – 263 Kcal</u>	Carbohydrates	53,7 g	Of which sugars	4,02 g	Fats	1,4 g	Of which saturated	0,3 g	Proteins	8,8 g	Fibers	5,5 g	Salt	1,20 g
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<b><u>NUTRITIONAL CLAIMS:</u></b>																		
✓ <b>Source of protein</b>																		
✓ <b>Source of fiber</b>																		
✓ <b>Low fat content</b>																		
<b>ALLERGENS</b>	<u>According to Reg. UE 1169/2011, following is the list of allergens:</u> <ul style="list-style-type: none"> <li>- Type "0" soft <b>wheat</b> flour (Cereal containing <b>Gluten</b>)</li> <li>- Soft <b>wheat</b> fiber (Cereal containing <b>Gluten</b>)</li> <li>- <b>Wheat</b> germ (Cereal containing <b>Gluten</b>)</li> <li>- Malted <b>wheat</b> flour (Cereal containing <b>Gluten</b>)</li> </ul> <p><i>May contain: <b>soy, sesame seeds, egg, milk and derived, mustard.</b></i></p>																	