



<b>PRODUCT SPECIFICATIONS</b>	<u>Ingredients:</u> Type "0" soft <b>wheat</b> flour – Water – <b>Rye</b> sourdough ( <b>Rye</b> flour, water, salt of sicily) – <b>Rye</b> grains – <b>Sesame</b> seeds – Sunflower seeds – Poppy seeds – Dark linseed – Yellow linseed – Salt of sicily – <b>Wheat</b> grains – <b>Spelt</b> grains – Type "2" soft <b>wheat</b> flour – Sourdough (Type "0" soft <b>wheat</b> flour, water, <b>Rye</b> sourdough, <b>Rye</b> grains, <b>Sesame</b> seeds, Sunflower seeds, Poppy seeds, Dark linseed, Yellow linseed, <b>Wheat</b> grains – <b>Spelt</b> grains – Type "2" soft <b>wheat</b> flour, Salt of Sicily) – Salt of sicily.																	
<b>WEIGHT</b>	500 gr																	
<b>SALES DENOMINATION</b>	Grande Impero® <b>8 semi</b>																	
<b>LEGAL DENOMINATION</b>	Fresh sourdough special bread from Type "0" soft <b>wheat</b> flour and Type "2" flour with seeds																	
<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 crisp crust and irregularly honeycombed crumb with a pronounced presence of seeds, with a lingering, 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>1176 KJ – 278 Kcal</u></td> </tr> <tr> <td>Carbohydrates</td> <td>52,8 g</td> </tr> <tr> <td>of which sugars</td> <td>4,9 g</td> </tr> <tr> <td>Fats</td> <td>3,2 g</td> </tr> <tr> <td>of which saturated</td> <td>0,5 g</td> </tr> <tr> <td>Proteins</td> <td>9,4 g</td> </tr> <tr> <td>Fibers</td> <td>4,6 g</td> </tr> <tr> <td>Salt</td> <td>1,32 g</td> </tr> </table>		<u>Energy value per 100g</u>	<u>1176 KJ – 278 Kcal</u>	Carbohydrates	52,8 g	of which sugars	4,9 g	Fats	3,2 g	of which saturated	0,5 g	Proteins	9,4 g	Fibers	4,6 g	Salt	1,32 g
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<b><u>NUTRITIONAL CLAIMS:</u></b>																		
✓ <i>Source of protein</i>																		
✓ <i>Source of fiber</i>																		
<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>- Type "2" soft <b>wheat</b> flour (Cereal containing <b>Gluten</b>)</li> </ul>																	

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|  | <ul style="list-style-type: none"><li>- <b>Wheat</b> grains (Cereal containing <b>Gluten</b>)</li><li>- <b>Rye</b> flour (Cereal containing <b>Gluten</b>)</li><li>- <b>Rye</b> grains (Cereal containing <b>Gluten</b>)</li><li>- <b>Spelt</b> grains (Cereal containing <b>Gluten</b>)</li><li>- <b>Sesame</b> seeds</li></ul> |
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*May contain: **soy, sesame seeds, egg, milk and derived, mustard.***