

GEA Srl	MANUALE DI AUTOCONTROLLO
Mod. 25	Scheda tecnica prodotti forniti
Revisione 06	20/10/2015

PRODUCT TECHNICAL SHEET

NAME	Precooked Pizza margherita 320 g Danco - FROZEN
------	---

ORIGIN : ITALY

CUSTOMER DETAILS		
NOME DEL CLIENTE		
INDIRIZZO		
<i>Codice prodotto</i>		
Telefono numero		
Fax numero:		
E-mail		
Nome del contatto		

SUPPLIER DETAILS		
SUPPLIER NAME	Gea Srl	
ADDRESS	Strada Marziana, 17	
	Parona Lomellina (PV)	
	Italia	
Tel	0384/253571	
Fax	0384/253571	
E mail:	parona@geasrl.biz	
E.mail QC:	quality.parona@geasrl.biz	

GEA Srl	MANUALE DI AUTOCONTROLLO
Mod. 25	Scheda tecnica prodotti forniti
Revisione 06	20/10/2015

PRODUCT TECHNICAL SHEET

NAME	Precooked Pizza margherita 320 g Danco - FROZEN
------	---

SECTION 1 – RAW MATERIALS

LEGAL SALES NAME: frozen precooked Pizza margherita

Ingredients: soft **WHEAT** flour, water, tomato sauce 25% (semi-concentrated tomato, water, salt, oregano), mozzarella 14% (**MILK**, salt, rennet, lactic ferments), salt, extra virgin olive oil, yeast, malted **WHEAT** flour

Cooking instructions: let the product defrost at room temperature, pre-heat the oven to 230°C and cook the pizza for 7 minutes more or less.

It may contain traces of **soya**

NUTRITION INFORMATION (average value for 100g of product)		
<u>Energy</u>	1100 kJ	261 kcal
<u>Fats</u>	4.4 g	
<u>Of which saturated</u>	0.6 g	
<u>Carbohydrate</u>	46 g	
<u>Of which sugars</u>	0.26 g	
<u>Protein</u>	8.5 g	
<u>Salt</u>	1.7 g	

Ingredients	Origin	Category of possible present additives
Wheat flour	Italy, Greece, Spain, Canada	NN
tomato	Italy	NN
Sunflower seed oil	Italy, Tunisia	NN
Salt	Italy	NN
Oregano	Turkey	NN
Mozzarella	Germany, Italy, Switzerland	NN
Extra virgin olive	Italy, Tunisia	NN
yeast	Italy	NN
Malted wheat flour	Italy	NN

GEA Srl	MANUALE DI AUTOCONTROLLO
Mod. 25	Scheda tecnica prodotti forniti
Revisione 06	20/10/2015

PRODUCT TECHNICAL SHEET

NAME	Precooked Pizza margherita 320 g Danco - FROZEN
-------------	--

ALLERGEN LIST		
ALLERGEN	PRESENT YES/NO	SPECIFY THE RAW MATERIAL
* Celery	No	
* Eggs and products thereof	No	
* Fish and products thereof	No	
* Cereals containing gluten and products thereof	yes	flour
* Lactose	yes	Mozzarella
* Milk and product thereof	yes	Mozzarella
* Mustard and products thereof	No	
* Nuts	No	
* Cashew Nuts	No	
* Nuts Pecan	No	
* Brazilian nuts	No	
* Queensland nuts	No	
* Almonds	No	
* hazelnut	No	
* Pistachio	No	
* Peanuts oil and products thereof	No	
* Sesame seeds and products thereof	No	
* Molluscs and products thereof	No	
* Crustaceans and products thereof	No	
* Soya and products thereof	No	Contamination in the flour
* Lupin and products thereof	No	
* Sulfur dioxide and sulphites more than 10 mg/Kg. o 10mg/L expressed in SO2	No	

The company, for cross-contamination, applies a technical procedure to manage the allergen risk, which involves cleaning and sanitizing the lines after production with raw materials containing allergens.

The validation of these cleanings was made by carrying out analyzes on the product processed after processing the allergic product in order to exclude the presence of residues of the same.

Furthermore, at the time of the qualification of the suppliers of ingredients and raw materials, a check-list is sent on the allergen risk to be filled in for each reference destined to us.

GEA Srl	MANUALE DI AUTOCONTROLLO
Mod. 25	Scheda tecnica prodotti forniti
Revisione 06	20/10/2015

PRODUCT TECHNICAL SHEET

NAME	Precooked Pizza margherita 320 g Danco - FROZEN
------	---

SECTION 2 – DESCRIPTION OF THE PROCESS

Kneading, dough balls and leavening. Manually stretched, topped and precooked. Topped with Mozzarella. Freezing. Packaging

SECTION 3 – STORAGE AND STORAGE INFORMATION

Frozen product. Storage temperature:	-18 °C	
Shelf life from production date:	18 months	

PACKAGING

Primary packaging:	Film
Secondary packaging:	Carton
EAN code	xxxxxxx
Unit per pack	1
Unit per case	22
Net weight of the case	7040 g
Gross weight of the case	7500 g
Case size	xxxxxxx
Cartons per Pallet	48
layers per pallet	8
Cartons per layer	6
Height	180 cm

Unit and pallet identification:

	UNITA' - YES / NO	PALLET - YES / NO
Manufacturer name	YES	YES
Carton weight	YES	YES
Batch number	YES	YES
Bar code	YES	NO
Date of production /Best before date	YES	YES
Product name/Description	YES	YES

Alpha-numeric code: L identifies the word "lot", the first numbers identify the day of production, the first letter identifies the year of production (2005: E; 2006: F; 2007: G; 2008: H), the second letter identifies the month of production (January: A; February: B etc.), the third number, if present, identifies the shift of production. The best before date is identified with month/year in numbers.

Example: L 22 – HD best before 10/2009

GEA Srl	MANUALE DI AUTOCONTROLLO
Mod. 25	Scheda tecnica prodotti forniti
Revisione 06	20/10/2015

PRODUCT TECHNICAL SHEET

NAME	Precooked Pizza margherita 320 g Danco - FROZEN
------	---

SECTION 4 – PHYSICAL CHARACTERISTICS

Quality and physical parameters	Standard values	Unit	Min. value	Max. value
Quality and physical parameters	320	g		
Unit weight	28	cm	27	29
Dimensions of the base				
Shape	Round			
Color	Typical of the product			
Organoleptic characteristics	Typical of the product			
Flavor / Smell	Typical of the product			
Taste	Typical of the product			

GENETICALLY MODIFIED ORGANISMS -

In the product is there any genetically modified organism, maize and soya?	No
Do the raw materials and their compounds come from genetically modified organisms, maize or soya?	No
In your production process is there any genetically modified organisms, maize or soya?	No

SECTION 5 – MICROBIOLOGICAL CHARACTERISTICS

Microorganisms	Standard value	Limit value	Unit
Total plate count	500000	< 1000000	Ufc/g
Coli.	<100	<100	Ufc/g
E.coli	< 10	< 10	Ufc/g
S.aureus	< 10	< 50	Ufc/g
Salmonella	Absent /25 g	Absent /25 g	
Listeria monocytogenes	Absent /25 g	Absent /25 g	

GEA Srl	MANUALE DI AUTOCONTROLLO
Mod. 25	Scheda tecnica prodotti forniti
Revisione 06	20/10/2015

PRODUCT TECHNICAL SHEET

NAME	Precooked Pizza margherita 320 g Danco - FROZEN
-------------	--

SECTION 6 – PESTICIDES AND OTHER CONTAMINANTS

The product is compliant with the European and Italian standards in force regarding the max. quantity of residuals of active substances tolerated for foodstuff, micotoxins included, heavy metals, ecc.

SECTION 7 – PREVENTIVE ACTIONS

Is the metal-detector utilized in the productive process?	Yes	If yes, report the checking parameters taken over	3.0 mm Stainless Steel 1.8 mm Fe 2.0 non Fe
---	-----	---	---

CERTIFICATION AND LEGISLATIVE ADJUSTMENTS

EXTERNAL ANALYTICAL LAB

Lab	Neutron
Accreditation	UNI EN 9001: 2000 CERTIQUALITY n° 1522/2- SINAL 0026- IQNET N° IT2332- IT 4750 - CSQA n° 079 (Italian Government Accreditation)

BRC CERTIFICATE

DATE	10/10/2019
Nome, Cognome e Funzione del compilatore	Dr Daniele Checchin
Firma e timbro del Cliente	