

Chestnuts flour Trofie



Trade Name	Chestnuts flour trofie
Shelf-life	15 months in unopened package Once opened use in 3 days
Storage	Store: between +2°and +4°C (for fresh product) -18°C (for frozen product)
Mode of use	To be consumed after cooking
Labelling	As per DPR 109 / 1992
Packaging	Product packaged in modified atmosphere 1 or 2 kg x unit
Primary Packaging	trays and plastic film suitable for contact with food

Ingredients	Chestnut flour (minimum 22%), soft wheat flour type "00", water
Microbiological Limits	- Total Microbiological Count 32°C 1.000.000 cfu/g - Salmonella absent in 25 g - St. aureus 300 cfu/g - Bacillus Cereus 1000 cfu/g
Possible Allergenic	The product contains gluten May contain traces of fish, nuts, lactose, milk protein and egg

PALLETISATION

Pcs per carton	Gross weight carton	Dimension carton L x P x H	Cartons per Layer (pallet 80 x 120)	Cartons per pallet (pallet 80 x 120)	Pcs per pallet	Height pallet	Gross weight pallet
6	7 kg	27 x 33 x 27	6	30	180	150 cm	300 kg