

Azienda con sistema di rintracciabilità certificato ISO 22005

|   |   |
|---|---|
| <b>SCHEDA TECNICA PRODOTTO FINITO</b><br><b>Nome Prodotto</b> <b>TOASTED ALMOND CAKE</b><br><b>codice</b> <b>2778</b> | <b>PRODUCT SPECIFICATION</b><br><b>Product name</b> <b>TOASTED ALMOND CAKE</b><br><b>code</b> <b>2778</b> |
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| <b>DATA EMISSIONE</b><br><b>ISSUE DATE</b> <b>26.07.2024</b> | <b>REVISIONE 10</b><br><b>VERSION</b> |
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#### DATI RELATIVI AL PRODUTTORE/MANUFACTURER INFORMATION

**Marchio di Vendita / Brand name:** bindi maestri del dessert®  
**Produttore / Manufacturer:** S.I.P.A. spa  
**Indirizzo/address:** Via della Liberazione 1 San Giuliano Milanese (MI) Italia  
 Tel. +39.02.982941; Fax +39.02.98281027  
[info@bindidessert.it](mailto:info@bindidessert.it)

#### DENOMINAZIONE DI VENDITA / SALE NAME

FROZEN - CUP

#### DENOMINAZIONE COMMERCIALE / TRADE NAME

A moist sponge cake covered with smooth mascarpone cream and finished with toasted almonds and crushed amaretto cookies.

#### INGREDIENTS

|         |  |
|---------|--|
| ENGLISH | Pasteurized Fresh Cream, Water, Sugar, Rehydrated Skim Milk, Mascarpone Cheese [Cream, Pasteurized Milk, Lactic Acid (Contains Milk)], Toasted Almonds, Amaretto Cookie Crumbs (Sugar, Apricot Kernel, Egg White, Ammonium Bicarbonate and Sodium Bicarbonate), Pasteurized Milk, Wheat Flour, Egg Yolk, Eggs, Starch (of Tapioca), Natural Flavors, Sodium Alginate and Pectins, Mono- and Diglycerides, Sodium Bicarbonate and Sodium Acid Pyrophosphate, Glucose Syrup, Salt.<br>CONTAINS: Eggs, Wheat, Milk and Almonds. MAY CONTAIN: Traces of other Tree Nuts and Soy. |
|---------|--|

05 18

**Peso etichetta / Declared weight** NET WT. 2 LBS. 10.3 OZ. (1.2 Kg)  
**Codice UPC / UPC CODE** 635851277808

#### PARAMETRI MICROBIOLOGICI / MICROBIOLOGICAL PARAMETERS

| Parametro / Parameter                  | Valore max<br>Max values | Metodo d'analisi e materiali<br>Material and method   |
|--|--------------------------|---|
| Conta batt. totale/ Total viable count | 500.000 ufc/g            | Metodo interno/ Internal method IO Q 8.6.24 based on ISO 4833:2004  |
| Coliformi totali / Total Coliforms     | 100 ufc/g                | Metodo interno- Metodo validato / Internal method IO Q 8.6.21 - Validated method (AFNOR N° BRD - 07/20 - 03/11) |
| St. Aureus                             | 100 ufc/g                | Metodo interno basato su/ Internal method IO Q 8.6.25 based on UNI 10984 - I:2002                               |
| Salmonella spp                         | Ass/25 g                 | Metodo interno- Metodo validato/ Internal method IO Q 8.6.23 - Validated method (AFNOR N° BIO - 12/16 - 09/05)  |
| L. Monocytogenes                       | 100 ufc/g                | Metodo interno- Metodo validato/ Internal method IO Q 8.6.22 - Validated method (AFNOR N° BIO - 12/09- 07/02)   |

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### Nutrition Facts

Servings: 1, **Serv. size: 1 cup (100g/3.5oz.)**,

Amount per Serving: **Calories 290**, **Total Fat** 20g (26% DV), **Sat. Fat** 12g (60% DV), **Trans Fat** 0g, **Cholest.** 75mg (25% DV), **Sodium** 70mg (3% DV), **Total Carb.** 25g (9% DV), **Fiber** 1g (4% DV), **Total Sugars** 19g (Incl. 16g Added Sugars, 32% DV), **Protein** 4g, **Vit. D** (0% DV), **Calcium** (4% DV), **Iron** (0% DV), **Potas.** (2% DV).

### BEST BEFORE

18 mesi/months (Espresso come mm/aaaa es 05/2024; Expressed like mm/yyyy e.g.: 05/2024)

### DEFROSTING INSTRUCTIONS

Defrost overnight in refrigerator.

### SHELF LIFE IN REFRIGERATOR

4 days.

### STORAGE INSTRUCTIONS

KEEP FROZEN (-18°C/0°F) until ready to defrost.

Do not re-freeze after thawing.

### CONFEZIONAMENTO / PACKAGING

|  |   | Peso/weight (g)        | Dimensioni/<br>Dimensions (mm) |
|--|---|------------------------|--------------------------------|
| Imballo primario -<br>Primary pack     | Coppa in plastica (coppetta + coperchio)<br>/ Plastic cup (cup + ltd) | 16 (10 + 6) x 12 = 192 | Max Ø 89,5<br>H 61             |
| Imballo secondario<br>– Secondary pack | Imballo in cartone ondulato /<br>Corrugated cardboard case            | 130                    | Ext 277 x 187 x 143            |

### INFORMAZIONI PALLET / PALLET INFORMATION

|                                  |              |
|----------------------------------|--------------|
| Pallet : Dimensioni / Dimensions | 100 x 120 cm |
| Pezzi/ scatola - Pieces / Case   | 12           |
| Casse / strato - Case / Layer    | 20           |
| Strati / pallet - Layer / Pallet | 12           |
| Casse / pallet – Case / Pallet   | 240          |

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### ALLERGENI/ ALLERGENS

Nella tabella seguente sono indicati eventuali allergeni propri delle materie prime utilizzate o potenzialmente presenti per possibili contaminazioni accidentali durante il processo produttivo/In the following table the allergens that are contained in the product or that can be potentially contained in it due to cross-contaminations during production process

|   | Presente<br>Present | CC* |
|---|---------------------|-----|
| Cereali contenenti glutine e derivati / Cereals containing Gluten and product thereof           | X                   |     |
| Crostacei e derivati / crustaceans and products thereof   |                     |     |
| Uova e derivati / Eggs and products thereof   | X                   |     |
| Pesce e derivati / Fish and products thereof  |                     |     |
| Arachidi e derivati / Peanuts and products thereof  |                     |     |
| Soia e derivati / Soybeans and products thereof   |                     | X   |
| Latte e derivati (incluso il lattosio) / Milk and products thereof (including lactose)          | X                   |     |
| Frutta a guscio e derivati / Nuts and products thereof  | X                   |     |
| Sedano e derivati /Celery and products thereof  |                     |     |
| Senape e derivati / Mustard and product thereof   |                     |     |
| Semi di sesamo e derivati / Sesame seeds and products thereof                                   |                     |     |
| Residuo in SO <sub>2</sub> > 10 mg/Kg o 10 mg/l / SO <sub>2</sub> more than 10 mg/Kg or 10 mg/l |                     |     |
| Lupino e prodotti a base di lupino/ lupin and products thereof                                  |                     |     |
| Molluschi e prodotti a base di mollusco/ Molluscs and products thereof                          |                     |     |

\*Possibilità di contaminazione crociata / Potential cross-contamination

### RIFERIMENTI LEGISLATIVI / LEGISLATION

|                          |                          |                          |
|--------------------------|--------------------------|--------------------------|
| Reg. CE/ EC n° 852/2004  | Reg. CE/ EC n° 178/2002  | Reg. CE/ EC n° 1935/2004 |
| Reg. CE/ EC n° 1829/2003 | Reg. CE/ EC n° 1830/2003 | Reg. UE/ EU n° 1169/2011 |

### MATERIE PRIME GENETICAMENTE MODIFICATE / GMO RAW MATERIALS

|  |
|--|
| Il prodotto non contiene ingredienti geneticamente modificati ed è conforme alla legislazione europea in materia.<br>This product does not contain GMO ingredients and complies with the European GMO legislation. |
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