



# TEDESCO

semilavorati di dolcezza



*Prog.*  
PRO-01-MOD 4  
*Issue date*  
January 2022  
*Revision* 4

**Sheet n°** BARTS/001 / ENG

## SMALL BOAT SALTED

### **Manufacturing company**

F.lli Tedesco s.r.l.

Head office and factory - Via Campia, 37 - 84012 ANGRI (SA) - Italy

### **General description**

Short-crust boat with taste and flavor more willing to tone salty than sweet. (Semi-finished product for professional use)

### **Labeling**

Packaging label detailing the ingredients, storage conditions, overall weight, number of pieces and anything else required by regulations in language: Italian or English.

### **Product types**

Oven backed product.

Code	Product (sales and commercial name)	Single piece weight (gr) about	Net weight per box (Kg)	Pieces per box about	Boxes per pallet
0183i	SMALL BOAT SALTED	10	2,000	190	72

*Written by*  
Fergola Stefano  
*The quality Manager*  
Tedesco Raffaele  
*The Manager*  
Tedesco Gerardo

**Color** "TYPICAL LIGHT BROWN YELLOW"

**Smell** fragrant typical biscuit

**Cooking** uniform

**Dangerous substances contained** None



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## MEASURES ARTICLES

Product (sales and commercial name)	Height mm	Length mm
SMALL BOAT SALTED	20	70

## Ingredients

Wheat flour (grain), type "00", margarine (no hydrogenated fats) butter mixed with: [vegetable oils and fats (Palm, rapeseed), water, butter, whey powder, salt, emulsifiers (mono and diglycerides of fatty acids), emulsifier: (soy lecithin), honey, spices, acidifier (citric acid), coloring agent (beta carotene)], sugar, eggs, egg yolk, dextrose, salt, emulsifier: (soy lecithin), baking powder (sodium diphosphate, sodium hydrogen carbonate), flavour: vanillin.

## Handling

Handle in accordance with good manufacturing

Practice and industrial hygiene: observe good

Personal hygiene standards.

Handle with care: fragile goods.

## Storage

Store in original containers, stored cool and dry.

Avoid prolonged contact with air especially if damp.

Keep away from ignition sources and open flames.

Do not put weights on the box.

## Packaging

The product is housed in corrugated boxes and packed in bags for food use, non-toxic and odourless and arranged in several layers and/or in parallel rows; the upper edges of the bag is folded and stacked; for accurate box closing and sealing tape is used;

All packagings in direct contact with the product are in accordance with the material food regulation and comply with the D.M. 21/03/73 and subsequent amendments and to the CE regulation 1935/2004 (M.O.C.A.).

## Delivery

individual boxes or pallets

## Palletizing mode

80 \* 120 pallets to lose or to make 117 containing boxes.

Average height from the ground (the pallet from 117 boxes):

m 1,80. The pallet is wrapped entirely in stretch and shrink polymer film

## Average percentage of waste

< 1%

## Conservation

8 months at a constant temperature 10°/25° C , dry and unopened.



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**Annex II** Reg. UE 1169/2011

Allergens	Present in the product	Ingredient that in contains	Present on the same line	Present in the same factory
Cereals containing gluten and products thereof	yes	Wheat flour	/	/
Crustaceans and products thereof	no	/	no	no
Eggs and products thereof	yes	Eggs	/	/
Fish and products thereof	no	/	no	no
Peanuts and products thereof	no	/	no	no
Soyabeans and products thereof	Yes	soy lecithin	/	/
Milk and products thereof	Yes	Margarine	/	/
Nuts and products thereof	no	/	no	yes
Celery and products thereof.	no	/	no	no
Mustard and products thereof	yes	Flour	no	no
Sesame and products thereof	no	/	no	no
Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / liter in terms of total SO <sub>2</sub> to be calculated for products as proposed for consumption or as reconstituted according to the manufacturers' instructions	no	/	no	no
Lupine and products thereof	no	/	no	no
Molluscs and products thereof	no	/	no	no



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### NUTRITIONAL VALUES (AVERAGE VALUES g / 100g PRODUCT)

Energy KJ	2100
Kcal	501
Protein	7,83
Carbohydrate	62,29
Of which sugars	14,49
Fat	24,15
Of which saturates	4,85
Fibre	1,80
Salt	0,19

### MICROBIOLOGICAL ANALYSIS (AVERAGE VALUES)

TOTAL AEROBIC MESOFILA FLORA	2000 ufg/g
TOTAL COLIFORMS	Absent
ESCHERICHIA. COLI	Absent
LISTERIA MONOCYTOGENES	Absent
SALMONELLA	Absent
STAFILOCOCCUS AUREUS	Absent

### Remark: FOODSTUFF

The information contained in this card must be integrated with all other technical news relating to the product supplied in any other form; the information above is based on knowledge about the product in question at the date of compilation and is provided in good faith. Users' attention is also directed at any risk encountered when the product is intended for uses other than those agreed. The card does not in any way relieve the user from the knowledge and application of relevant rules its activity. The dossier does not, in any way the user from knowing and applying all the regulations governing its activities. This does not exonerate the user from ensuring that other obligations than those mentioned could apply to the storage and use of the product, of which he remains the only person responsible.

All measurements contained in this data sheet are referred to as champion, and are susceptible to variations (+/-) as

indicated in the "standard of the finished product" kept in the company.

Highlight this is necessary because it is not inert materials, but mixtures of mixed products, pre-leavened baked, leavened. Easily influenced by multiple factors, such as: ambient temperature, to rise, of pre-cooking and cooling; environmental and seasonal humidity; temperature of different ingredients at the time of use; air velocity at the time of forming or stamping of the individual articles.

Therefore: the values given in this document is believed to be reliable but is not so essential.

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