



TEDESCO

semilavorati di dolcezza



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

Sheet n° BT/001 / ENG

BABA

Manufacturing company

F.lli Tedesco s.r.l.

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

General description

Sweet leavened in typical form. (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	Boxes per pallet
01i	LARGE	25	2,250 about	90	72
06i	MEDIUM	17	2,550 about	150	72
011i	SMALL	08	2,500	325 about	72
0393i	GIANT	50	2,000 about	40	72
0132i	LARGE CAKE	270	1,300 about	5	72
0136i	SMALL CAKE	160	1,500 about	10	72
0120	MAXI 1	130	1,300 about	10	72
0140	MAXI 2	180	1,440 about	8	72
0160	MAXI 3	250	1,500 about	6	72

Color "TYPICAL DARK BROWN YELLOW"

Smell fragrant typical biscuit

Cooking uniform

Dangerous substances contained None

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



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MEASURES ARTICLES

Product (sales and commercial name)	Diameter mm	Height mm
LARGE	60	80
MEDIUM	40	65
SMALL	35	50
GIANT	90	120
LARGE CAKE	220 (base) 150 (peak) 70 (internal hole)	90
SMALL CAKE	180 (base) 120 (peak) 50 (internal hole)	65
MAXI 1	100	150
MAXI 2	110	160
MAXI 3	130	210

Ingredients

Wheat flour (grain), type "0", eggs, Vegetable margarine without hydrogenated fats: vegetable oils and fats (palm and sunflower), water, acidity regulator: E330, flavours, sugar, salt, natural yeast.

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 45, 54, 63 or 72 containing boxes.

Average height from the ground (the pallet from 72 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	no	/	no	yes
Milk and products thereof	no	/	no	yes
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 ₂ 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	1934
Kcal	462
Protein	14,9
Carbohydrate	48,36
Of which sugars	5,47
Fat	22,76
Of which saturates	9,61
Fibre	2,10
Salt	0,66

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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