



# **Product Specification Sheet Grocery**

Product Name: "Meliora" Baked Rosemary Focaccia Bites, 10/7 Oz

Item Number: 051896 Country of Origin: Italy

Pack Size: 10/7 oz

Unit Net Weight: 7 Oz (200g) Unit Drain Weight: N/A

UPC: 703170100012 Case/Package Code: L AA JJJ (L= lot; AA = year; JJJ = day

of the year

GTIN: 10 7 03170 10001 9 Unit Can Code/Coding Format: L AA JJJ (L= lot; AA = year; JJJ = day

of the year



Product Properties		
Product Description:	BAKED BITES FROM SOUTHERN ITALY	
Ingredient Statement:	INGREDIENTS: WHEAT FLOUR, OLIVE OIL, ITALIAN EXTRA VIRGIN OLIVE OIL, SEA SALT, BREWER'S YEAST, DEHYDRATED ROSEMARY, MALTED WHEAT FLOUR.  CONTAINS: WHEAT. MAY CONTAIN SOY AND MILK.	

Kosher (Y/N; type)

GMO Free (Y/N)

BPA NI (Y/N); Lid, Can, Jar,

Environmental

Organic (Y/N; type)

Pieces Count (per package)

Easy Open (Y/N; type)

Piece Fragments (Range; %)

Y

V

V

N

15%

#### **Physical Properties:**

ColorGolden brownAroma & FlavorOf wheat and olive oil, with rosemaryTextureBrittle to chew, friableAppearanceRounded shapeSize & Shape Range (mm)Width 28-33mm; height 38-43mm; thickness 4-6mmVacuumN.A.

#### **Chemical Properties:**

Minimum Maximum Target
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ı	pH (range)
•	Titrable Acidity (range)
•	°Brix (range)
	Salt Percentage – Volhard Method (range) Sulfur Dioxide (range)
•	% Moisture (range)
ı	Free Fatty Acid Value
ı	Peroxide Value

N.A	N.A	N.A
N.A	N.A	N.A
N.A	N.A	N.A
1.8	2.8	2.3
N.A	N.A	N.A
2	8	4
N.A	N.A	N.A
0	20	10

### **Microbiological Properties:**

Total Plate Count	10000 – 10000 ufc/g	
Yeast and Molds	100 – 1000 ufc/g	
Coliforms	N.A	
Staphylococcus, coagulase positive	N.A	
E.Coli	< 10 mpn/g	
Listeria	N.A	
Salmonella	absent	

## Nutritionals (\*Daily Value % (DV%) Based on a 2,000 Calorie Diet)

Serving Size:
(As listed on Label)

Servings Per Container:

About 7

Per DV%

Serving Size:

100g

100g

2.5

	Per Serving	DV%
Calories:	140	
Total Fat (g)	4	5%
*Changed from 65-78g:		
Saturated Fat (g):	<1	3%
<i>Trans</i> Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	250	11%
*Changed from 2,400-2,300mg		
Total Carbohydrate (g)	22	8%
*Changed from 300-275g		
Dietary Fiber (g)	<1	3%
*Changed from 25-28g		
Total Sugars (g):	<1	
Added Sugars	0	0%
Protein (g):	3	
Vitamin D (mcg)	0	0%
*Changed from 400IU (10µg) – 20µg		
Calcium (mg)	10	0%
*Changed from 1,000—1,300mg		
Potassium (mg)	70	0%
*Changed from 3,500-4,700mg		
Iron (mg):	0.6	4%

	Per	D <b>V</b> %0
	Serving	
Calories:	425	
Total Fat (g)	13.23	15%
*Changed from 65-78g:		
Saturated Fat (g):	2.0	9%
<i>Trans</i> Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	808	40%
*Changed from 2,400-2,300mg		
Total Carbohydrate (g)	70	25%
*Changed from 300-275g		
Dietary Fiber (g)	2.6	10%
*Changed from 25-28g :		
Total Sugars (g):	2.9	
Added Sugars	0	0%
Protein (g):	10.1	
Vitamin D (mcg)	0.01	0%
*Changed from 400IU (10µg) – 20µg		
Calcium (mg)	28.3	2%
*Changed from 1,000—1,300mg		
Potassium (mg)	220	5%
*Changed from 3,500-4,700mg		
Iron (mg):	1.96	11%

<sup>\*</sup>Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

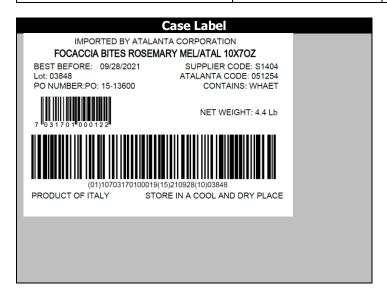
Packaging			
Individual Unit	Height 210mm – width		
Dimension:	120mm – depth 70mm	Case Gross Weight:	5.3 lbs
			Store unopened in a cool and
Case Dimensions (in):	11.1 x 10.8 x 8.6	Storage Practice:	dry place out of direct sunlight.
Case Cube (ft^):	0.596	Storage Temperature:	40 – 80 °F
Block & Tier:	13 x 9	<b>Shipping Temperature:</b>	40 – 80 °F
Cases Per Pallet:	117		

**Allergen List** 

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

Components	Present in Product	Present in Other Products Manufactured on the Same Line	Present in the Same Manufacturing Plant
Peanuts (including peanut oil)	NO	NO	NO
Tree Nuts	NO	NO	NO
Sesame Seeds	NO	YES	YES
Milk & derivatives (Specify: milk, casein, whey, etc)	NO	YES	YES
Eggs	NO	NO	NO
Fish	NO	NO	NO
Shellfish	NO	NO	NO
Soy (excluding soy oil)	NO	NO	NO
Wheat (Gluten)	YES	YES	YES
Sulphites	NO	NO	YES
Corn	NO	YES	YES
Poppy Seeds	NO	NO	NO
Sunflower Seeds	NO	NO	NO
MSG (monosodium glutamate)	NO	NO	NO
Tartrazine	NO	NO	NO



Supplier No.	S1404
Manufacturer No.	F05GRA
Audit / Expiry Date	BRC/AUG 2020