

PRODUCT DATA SHEET

Vassalli
B a k e r i n g



Rev01 del 07/2025

White Evo Focaccia 80g

Product code **PRODUCT 4.1** Recipe code

EAN code **To be defined**

Sales denomination

Pre-cooked and frozen focaccia, with extra virgin olive oil (3%) and rosemary (0,1%)

Product description

Ingredients: Durum Wheat flour** water, wheat flour*, extra virgin olive oil (3%), yeast, salt, wheat flour.

Toppings: Rosemary (0.1%)

*Vassalli supply chain flour, obtained from 100% italian wheat, grown in the province of Ferrara.

**Obtained from 100% italian wheat

N° pieces for carton	50
Storage	Store at -18°C
Shelf-life	365 days
Instructions for use	Defrost the product for 15 min at room temperature and than finish cooking in the oven for 3 min at ~ 185°C During cooking the product has a weight loss of ~ 3% Product to be consumed after cooking

Palletization

Type of pallet	EPAL	Packaging	Cart. + sac. HDPE
Sales unit weight	4 kg +/- 50g	Unit weight	80g +/- 5g
N° carton/pallet	42	N° carton/plan	6
Tare carton	550g	Carton size	39x38x24

Microbiological parameters

The product complies with the provisions of the Reg. CE 2073/2005 on microbiological criteria for foodstuffs and subsequent updates and changes

Parametri	Valori Guida
Coliforms	$\leq 10^3$
Positive staphylococci coagulase	$< 10^2$
Moulds	$\leq 10^4$
Yeast	$\leq 10^4$
Salmonella spp	Assente in 25g
Listeria monocytogenes	Assente in 25g

Nutritional values/100g Product**Reg. UE 1169/2011**

	Average values	Unit of measure
Energy	1106/262	Kj-kcal/100g
Fat	4	g/100g
Of which saturates	0.7	g/100g
Carbohydrate	47	g/100g
Of which sugars	0.6	g/100g
Fibre	3.2	g/100g
Protein	8.1	g/100g
Salt (Na x 2,5)	1.63	g/100g

Allergies - Reg. UE 1169/2011 allegato II

	+ = present x = possible cross-contamination - = absent	
	Product	In the factory
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	+	+
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	x	+
Milk and products thereof	x	+
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof	-	-
Celery and products thereof	-	-
Mustard and products thereof	x	x
Sesame seeds and products thereof	x	+
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

Ingredients origin declaration

Wheat flour	ITA
Durum Wheat flour	ITA
Extra virgin olive oil	ITA

Packaging

The product complies with the provisions of the Dir 94/62/CE and subsequent updates and changes; Reg. CE 1935/2004, Reg. CE 1895/2005, Reg. CE 2023/2006 e Reg. UE 10/2011 and subsequent updates and changes



Since April 2023, the Vassalli srl has decided to use plastic materials obtained mainly from renewable sources with low environmental impact for the packaging of its products.

Pesticides

The product complies with the provisions of the Reg. CE 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and subsequent updates and changes

Contaminants

The product complies with the provisions of the Reg. CE 1881/2006 setting maximum levels for certain contaminants in foodstuffs and subsequent updates and changes

GMO Declaration/ Ionizing radiation/ Nanotechnologies

- Product GMO-Free complies with the provisions of Reg. CE 1829/2003 and Reg. CE 1830/2003
- For the production of this product have not been used ionizing radiation
- For the production of this product have not been used nanotechnologies

HACCP Declaration

The product complies with the provisions of the Reg. CE 852/2004 on the hygiene of foodstuffs. All production processes are periodically subjected to a study according to the HACCP method



Edit: Food Quality Assurance Manager - Dott. Bartolo Rana