1. DESCRIPTION

M. Wiese, 29.04.24; ok

Panettone – Naturally leavened oven baked cake.

2. PRODUCT CHARACTERISTICS

- Description: cake made with natural yeast fermentation. Dough and leavening obtained with automated production systems and control. Cooking at differentiated temperature in the oven continuously. Natural cooling at room temperature and humidity, with the product upside down. Packaging.
- Shape/Aspect: high cylindrical shape with typical domed, light brown crust, straw yellow dough with sultanas and candied orange peels inclusions.
- Net weight: 1000 g **e**
- Texture/Taste and Smell: typical of leavened dough, fragrant, with hints of sultanas and candied orange peels.
- Baking case: in greased cellulose of straw Pergamin paper, uncolored and unprinted, with wavy bottom. Material suitable for contact with food as required by Italian Ministerial Order March 21st,1973 and subsequent updates. Any grease stains on the band of the paper baking mould case are due to direct contact of the paper (pure cellulose, not colored and not printed) with the dough rich in butter.
- Bag: Polypropylene-Evoh film suitable for food contact as provided by Italian Ministerial Order March 21st,1973 and subsequent updates.
- Product made in accordance with Italian law Decreto May 16th,2017 concerning changes to D.Mi.A.P. July 22nd,2005 on "Discipline and sale of bakery products".

3. INGREDIENTS LIST/COMPOSITION

Ingredients: **wheat** flour, sultanas, candied orange peels (orange peel, glucose-fructose syrup, sugar), **butter**, fresh **eggs**, sugar natural yeast 7.2% (**wheat** flour, water), invert sugar, emulsifier: mono-diglycerides of fatty acids; whole fresh pasteurized **milk** 0.7%, salt, natural flavours.

May contain nuts, soya and mustard.

4. RAW MATERIALS SPECIFICATION

Hen egg liquid whole cat.A, coming from hens raised in barn farming, homogenised, pasteurised and refrigerated.
Eggs origin: Italy.

5. BEST BEFORE DATE AND STORING CONDITION

Best before: 30/06 (= 30th June) followed by the year after the production year
Keep the product in its own packing and in a cool place.

6. GENETICALLY MODIFIED ORGANISMS (GMOs)

We select and check the ingredients to verify they are not from genetically modified organisms.

7. CHEMICAL CHARACTERISTICS
(Average values for 100 g of finished product at packaging)

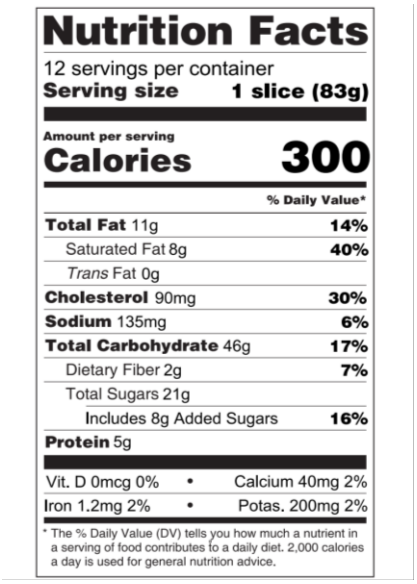
Humidity	25,5% ± 4,0
Acidity (as Lactic acid)	0,50% ± 0,25
pH	4,5 ± 0,5
Activity water	0,82 ± 0,05

8. MICROBIOLOGICAL CHARACTERISTICS

Mesophilic aerobic C.B.T	max	1000 UFC/g
Enterobacteria	max	10 UFC/g
Salmonella		absence/25g
Yeast	max	100 UFC/g
Moulds	max	100 UFC/g

9. NUTRITION DECLARATION

Average values for 100 g		
Energy	1512	kJ
	360	kcal
Total Fat	13	g
of which saturates	8,8	g
Carbohydrates	53	g
of which sugars	25	g
Protein	6,6	g
Salt	0,40	g



10. ALLERGENS

ALLERGEN NAME	PRESENCE Yes/No	Possible presence Yes/No
CEREALS CONTAINING GLUTEN, NAMELY: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	Yes Wheat flour Natural yeast	
CRUSTACEANS and products thereof	No	No
EGGS and products thereof	Yes Fresh eggs	
FISH and products thereof	No	No
PEANUTS and products thereof	No	No
SOYBEANS and products thereof	No	Yes Soya lecithin
MILK and products thereof (including lactose)	Yes Butter Whole fresh pasteurized milk	
NUTS, NAMELY: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof	No	Yes Hazelnuts Almonds
CELERY and products thereof	No	No

MUSTARD and products thereof	No	Yes
SESAME SEED and products thereof	No	No
SULPHUR DIOXIDE AND SULPHITES at concentrations of more than 10 mg/Kg or 10mg/l in terms of the total SO2	No	No
LUPIN and products thereof	No	No
MOLLUSCS and products thereof	No	No