



1	General information
2	Product Description
3	Description
4	Ingredients
5	Nutritional values and control plain
6	Microbiological analyses and control plain
7	Contaminants and control plain
8	Allergens
9	OGM
10	Data Pack

1. COMPANY GENERAL INFORMATION

Name	Monviso SpA
Company address	Via del Tario n°9, Andezeno – TO, 10020 - Italy
Manufacturing address	Via XXV Aprile n. 31/C, Belcreda di Gambolò – PV, 25027 - Italy

2. PRODUCT GENERAL DESCRIPTION

Product name:	Crustini Olio di Oliva e Sale/ Mini Bruschette Olive Oil & Sea Salt
Brand name:	Panmonviso
Net weight (g or mL):	120g e
Recommended Storage Conditions (unopened):	Room temperature
Recommended Storage Conditions (opened):	3 days at room temperature
Shelf Life (unopened):	12 months
Shelf Life (opened)	3 days (it keeps its characteristics unchanged)
Is the product co-manufactured by a third party?	No
In what country, is the last step of manufacture?	Italy

3. DESCRIPTION

Toasted slices of bread flavored with olive oil and salt
--

4. INGREDIENTS

Wheat flour, Durum Wheat semolina, Olive Oil (9%), Extra Virgin Olive Oil (6%), Salt (2,4%), Yeast, Barley and corn Malt Extract, Sugar.

5. NUTRITIONAL VALUES AND CONTROL PLAIN

Parameter	Standard	Unit	Limits: minor and major	Frequency	Internal lab (I)/ Accredited external lab (E)
Energy	451	Kcal	425-487	every 12 months	I/E
Energy	1894	Kj	1786-2045	every 12 months	I/E
Total Carbohydrates	65	% p/p	57,35-11,65	every 12 months	I/E
as sugar	3,5	% p/p	2,50-4,50	every 12 months	I/E
Protein	11	% p/p	9,35-11,65	every 12 months	I/E
Total Fats	15,5	% p/p	13,18-17,83	every 12 months	I/E

Saturated fats	2,5	% p/p	1,88-3,13	every 12 months	I/E
Trans fatty acid	<0,03	% p/p	0-0,03	every 12 months	I/E
Dietary fiber	3,5	% p/p	2,63-4,38	every 12 months	I/E
Soluble fiber	-	% p/p	-		
Sodium	0,9	% p/p	0,68-1,13	every 12 months	I/E
Salt	2,25	% p/p	1,7-2,83	every 12 months	I/E
Cholesterol	-	mg/100g	-		
Moisture	2,46	% p/p	1,5-4,0	every 12 months	I/E
Ash	2,54	% p/p	1,91-3,16	every 12 months	I/E

6. MICROBIOLOGICAL ANALYSES AND CONTROL PLAIN					
Parameter	Standard	Unit	Limits	Frequency	Internal lab (I)/ Accredited external lab (E)
Mesophilic aerobic count	< 5000	cfu/g	0-5000	every 12 months	I/E
Yeasts	<10	cfu/g	0-10	every 12 months	I/E
Moulds	<100	cfu/g	0-100	every 12 months	I/E
Coliform	<10	cfu/g	absent	every 12 months	I/E
<i>E. coli</i>	<10	cfu/g	absent	every 12 months	I/E
<i>S. aureus</i>	<100	cfu/g	0-100	every 12 months	I/E
<i>Enterobacteriaceae</i>	<10	cfu/g	0-10	every 12 months*	E
<i>Salmonella</i>	absent	cfu/25g	absent	every 12 months*	E
<i>L. monocitogenes</i>	absent	cfu/25g	absent	every 12 months*	E
<i>B. cereus</i>	<10	cfu/g	0-10	every 12 months*	E
<i>Shigella spp</i>	absent	cfu/25g	absent	every 12 months*	E

* Analyses are performed in rotation on different flavors

7. CONTAMINANTS AND CONTROL PLAIN					
Parameter	Standard	Unit	Limits	Frequency	Internal lab (I)/ Accredited external lab (E)
Filth Test: insect fragments	absent	n/50g	0-10	every 12 months*	E
Filth Test: larvea and larvea fragments	absent	n/50g	absent	every 12 months*	E
Filth Test: rodents hair	absent	n/50g	absent	every 12 months*	E
Pesticide residues	law limits	mg/Kg	law limits	every 12 months*	E
Aflatoxine B1	<2	µg/Kg	0-2	every 12 months*	I/E
Aflatoxine B1-B2-G1-G2	<4	µg/Kg	0-4	every 12 months*	I/E
DON (Deoxynivalenol)	<500	µg/Kg	0-500	every 12 months*	I/E
Zearalenone	<50	µg/Kg	0-50	every 12 months*	I/E
Fuminisina	<400	µg/Kg	0-400	every 12 months*	I/E
Ocratoxin A	<3	µg/Kg	0-300	every 12 months*	I/E
Acrylamide	<200	µg/Kg	0-200	every 12 months*	E
OGM	absent	N/A	absent	every 12 months*	E
Pb	<0,2	mg/Kg	0-0,2	every 12 months*	E
Cd	<0,1	mg/Kg	0-0,1	every 12 months*	E

* Analyses are performed in rotation on different flavors

8. ALLERGENS				
indicated in Directive CE 89/2003 and following modifications and integrations				As
ALLERGENS	Present in recipe	Sources	Handled in the same site	Handled in same line
Cereals containing gluten and products thereof *	x	Wheat flour, Durum Wheat semolina, Barley and Corn Malt extract	x	x
Shellfish or Crustaceans and products thereof	-		-	-
Egg and products thereof	-		-	-
Fish / Seafood and products thereof	-		-	-
Peanuts and products thereof	-		-	-
Soybeans and products thereof	-		-	-
Milk and products thereof	-		x	-
Nuts and products thereof **	-		-	-
Celery and products thereof	-		-	-
Mustard and products thereof	-		-	-
Sesame and products thereof	-		-	-
Sulphur Dioxide & Sulphites ***	-		-	-
Lupin and products thereof	-		-	-
Molluscs and products thereof	-		-	-

9. GMO
According to Regulations EC 1829/2003 and 1830/2003, the raw materials used in the production of our products do not contain OGMs. Raw materials are ensured by our suppliers and they can be traced back to their origin.

10. DATA PACK	
Batch Coding	LYMMDD
BBE	mm yyyy
Cod. EAN	
Dimension pack	
Pack per carton box	

Paolo Peretti
QA manager

