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| Sistema Qualità<br>Quality System<br><br><b>FIorentINI</b> | <b>SCHEDA TECNICA PRODOTTO</b><br><br><b>PRODUCT SPECIFICATION</b> | 2° Edizione; Rev N°3<br><br>Date 03/11/2021 |
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**SI & NO**  
**BIO TRIANGOLI DI MAIS CON LEGUMI**  
**ORGANIC SMALL TRIANGULAR CORN CAKES WITH LEGUMES**

| DENOMINAZIONE PRODOTTO / NAME OF PRODUCT  | Mini gallette di mais con legumi da agricoltura biologica<br>Small corn cakes with pulses from organic farming  |  |  |  |  |  |  |  |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
|---|---|--|--|--|---|--|--|--|--|------------------|--------------------|--------------------|-----|---------------------|--------------|------|-------|-----|------|---|-------|-------|----|------|----------------------------|------|--------|-----|-------|-----------------------------------|-------|-------|----|------|---------------|-------|------|---|---|--------------------|------|--------|-----|------|-------------|--------|--------|-----|-----|
| CODICE INTERNO / CODE   | 7005  |  |  |  |   |  |  |  |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| INGREDIENTI / INGREDIENTS   | Mais* 57%, legumi* 30% (ortaggi in proporzione variabile: piselli*, fagioli*, lenticchie*, ceci*), oli vegetali* (girasole* e mais*), proteine di pisello*, sale marino, aroma naturale di oliva. *da agricoltura biologica.<br>57% Corn*, 30% pulses* (vegetables in variable proportion: peas*, beans*, lentils*, chickpeas*), vegetable oils* (sunflower* and corn*), pea proteins*, sea salt, natural olive flavour. *from organic farming.   |  |  |  |   |  |  |  |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| ORIGINE DELLE MATERIE PRIME / COUNTRY OF ORIGIN RAW MATERIAL  | UE / NON UE   |  |  |  |   |  |  |  |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| CODICE EAN / EAN CODE   | 8002885008029   |  |  |  |   |  |  |  |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| EAN CRT / EAN BOX   | 18002885008026  |  |  |  |   |  |  |  |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| ALLERGENI PRESENTI / ALLERGENS PRESENT IN THE PRODUCT   | /   |  |  |  |   |  |  |  |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| ALLERGENI EVENTUALMENTE PRESENTI PER CROSS CONTAMINATION / EVENTUAL ALLERGENS FROM CROSS CONTAMINATION  | Latte e soia / Milk and soy   |  |  |  |   |  |  |  |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| CLAIMS DA INDICARE SUL PACCHETTO / CLAIMS   | BIOLOGICO / FONTE DI PROTEINE / AD ALTO CONTENUTO DI FIBRE / NON FRITTO / SENZA LIEVITO / SENZA GLUTINE – Specificamente formulato per persone intolleranti al glutine / VEGAN OK<br>ORGANIC / SOURCE OF PROTEIN / HIGH FIBRE / NOT FRIED / WITHOUT YEAST / GLUTEN FREE - Specifically formulated for people intolerant to gluten / VEGAN OK  |  |  |  |   |  |  |  |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| VALORI NUTRIZIONALI   | <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: center;">VALORI MEDI / AVERAGE VALUES</th> <th style="text-align: center;">Per 100 g di prodotto / For 100 g of product</th> <th style="text-align: center;">Per porzione 80 g / For serving 80 g</th> <th style="text-align: center;">% del valore giornaliero di riferimento / % of daily calories allowance contained in a product serving</th> <th style="text-align: center;">GDA*<br/>Quantità giornaliera di riferimento per un adulto / Adult GDAs* based on daily intake of 2000 kcal</th> </tr> </thead> <tbody> <tr> <td>Energia / Energy</td> <td style="text-align: center;">1798 kJ / 427 kcal</td> <td style="text-align: center;">1438 kJ / 342 kcal</td> <td style="text-align: center;">17%</td> <td style="text-align: center;">8400 kJ / 2000 kcal</td> </tr> <tr> <td>Grassi / Fat</td> <td style="text-align: center;">11 g</td> <td style="text-align: center;">8,8 g</td> <td style="text-align: center;">13%</td> <td style="text-align: center;">70 g</td> </tr> <tr> <td>Di cui acidi grassi saturi / Of which saturates</td> <td style="text-align: center;">1,5 g</td> <td style="text-align: center;">1,2 g</td> <td style="text-align: center;">6%</td> <td style="text-align: center;">20 g</td> </tr> <tr> <td>Carboidrati / Carbohydrate</td> <td style="text-align: center;">66 g</td> <td style="text-align: center;">52,8 g</td> <td style="text-align: center;">20%</td> <td style="text-align: center;">260 g</td> </tr> <tr> <td>Di cui zuccheri / Of which sugars</td> <td style="text-align: center;">0,8 g</td> <td style="text-align: center;">0,6 g</td> <td style="text-align: center;">1%</td> <td style="text-align: center;">90 g</td> </tr> <tr> <td>Fibre / Fibre</td> <td style="text-align: center;">6,0 g</td> <td style="text-align: center;">4,8g</td> <td style="text-align: center;">-</td> <td style="text-align: center;">-</td> </tr> <tr> <td>Proteine / Protein</td> <td style="text-align: center;">13 g</td> <td style="text-align: center;">10,4 g</td> <td style="text-align: center;">21%</td> <td style="text-align: center;">50 g</td> </tr> <tr> <td>Sale / Salt</td> <td style="text-align: center;">0,92 g</td> <td style="text-align: center;">0,74 g</td> <td style="text-align: center;">12%</td> <td style="text-align: center;">6 g</td> </tr> </tbody> </table> |  |  |  | VALORI MEDI / AVERAGE VALUES  | Per 100 g di prodotto / For 100 g of product | Per porzione 80 g / For serving 80 g   | % del valore giornaliero di riferimento / % of daily calories allowance contained in a product serving     | GDA*<br>Quantità giornaliera di riferimento per un adulto / Adult GDAs* based on daily intake of 2000 kcal | Energia / Energy | 1798 kJ / 427 kcal | 1438 kJ / 342 kcal | 17% | 8400 kJ / 2000 kcal | Grassi / Fat | 11 g | 8,8 g | 13% | 70 g | Di cui acidi grassi saturi / Of which saturates | 1,5 g | 1,2 g | 6% | 20 g | Carboidrati / Carbohydrate | 66 g | 52,8 g | 20% | 260 g | Di cui zuccheri / Of which sugars | 0,8 g | 0,6 g | 1% | 90 g | Fibre / Fibre | 6,0 g | 4,8g | - | - | Proteine / Protein | 13 g | 10,4 g | 21% | 50 g | Sale / Salt | 0,92 g | 0,74 g | 12% | 6 g |
| VALORI MEDI / AVERAGE VALUES  |   |  |  |  | Per 100 g di prodotto / For 100 g of product  | Per porzione 80 g / For serving 80 g         | % del valore giornaliero di riferimento / % of daily calories allowance contained in a product serving | GDA*<br>Quantità giornaliera di riferimento per un adulto / Adult GDAs* based on daily intake of 2000 kcal |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| Energia / Energy  |   |  |  |  | 1798 kJ / 427 kcal  | 1438 kJ / 342 kcal                           | 17%  | 8400 kJ / 2000 kcal  |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| Grassi / Fat  |   |  |  |  | 11 g  | 8,8 g  | 13%  | 70 g   |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| Di cui acidi grassi saturi / Of which saturates   |   |  |  |  | 1,5 g   | 1,2 g  | 6%   | 20 g   |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| Carboidrati / Carbohydrate  |   |  |  |  | 66 g  | 52,8 g                                       | 20%  | 260 g  |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| Di cui zuccheri / Of which sugars   |   |  |  |  | 0,8 g   | 0,6 g  | 1%   | 90 g   |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| Fibre / Fibre   |   |  |  |  | 6,0 g   | 4,8g   | -  | -  |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| Proteine / Protein  |   |  |  |  | 13 g  | 10,4 g                                       | 21%  | 50 g   |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| Sale / Salt   |   |  |  |  | 0,92 g  | 0,74 g                                       | 12%  | 6 g  |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| GDA* (Guideline Daily Amounts): sono le quantità giornaliere di calorie e nutrienti raccomandate per una dieta equilibrata. Hanno un valore indicativo poiché i fabbisogni individuali possono variare in funzione dell'età, del sesso, dell'attività fisica e di altri fattori. Le GDA qui utilizzate si riferiscono al fabbisogno energetico medio giornaliero di un adulto (pari a 2000 kcal)  |   |  |  |  |   |  |  |  |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| NUTRITIONAL VALUES  |   |  |  |  |   |  |  |  |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| GDA* (Guideline Daily Amounts): are a guide to the total amount of energy and nutrients that a typical healthy adult should be eating in a day. For any individual, energy and nutrient requirements may be higher or lower than the published GDAs, based on their gender, age, weight, level of physical activity and other factors. GDAs here considered refer to the total amount of energy that a typical healthy individual should be eating in a day (2000 kcal) |   |  |  |  |   |  |  |  |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| CARATTERISTICHE ORGANOLETTICHE / ORGANOLEPTIC PROPERTIES  | ASPETTO / SHAPE: triangolini con superficie e bordo irregolari (lato 5 cm circa), spessore variabile compreso tra 1 e 4 mm, peso variabile da 1,2 a 1,8 g (peso medio 1,5 g circa) / triangular, irregular surface and edge (side about 5 cm), variable thickness about 1 ÷ 4 mm, variable weight about 1,2 ÷ 1,8 (average weight about 1,5 g)<br>COLORE / COLOUR: giallo pallido, visibili i variopinti colori dei legumi presenti / light yellow, visible colorful colors of the vegetables<br>ODORE / SMELL: delicato di mais tostato, con le piacevoli note contrastanti dei legumi presenti / delicate roasted corn, particular flavours of different legumes used<br>SAPORE / TASTE: delicato, caratterizzato dalle piacevoli note contrastanti dei legumi presenti / delicate, with peculiar taste of present legumes<br>CONSISTENZA / TEXTURE: friabile e croccante / crisp and crunchy   |  |  |  |   |  |  |  |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |
| CARATTERISTICHE CHIMICO-FISICHE / CHEMICAL – PHYSICAL CHARACTERISTICS   | Umidità / Moisture: < 9,5%<br>Unità rotte / Broken units: < 25%<br>Briciole / Crumbs: < 10%<br>Briciole bruciate / Burnt crumbs: < 6%<br>Unità difettose (mal soffiate) / Defective units (badly blown): < 3%   |  |  |  |   |  |  |  |  |                  |                    |                    |     |                     |              |      |       |     |      |   |       |       |    |      |                            |      |        |     |       |                                   |       |       |    |      |               |       |      |   |   |                    |      |        |     |      |             |        |        |     |     |

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| Sistema Qualità<br>Quality System<br><br> | <b>SCHEDA TECNICA PRODOTTO</b><br><br><b>PRODUCT SPECIFICATION</b> | 2° Edizione; Rev N°3<br><br>Date 03/11/2021 |
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|   | Presenza di chicchi non soffiati /<br>Presence of grains not blown: < 3%<br>Corpi estranei / Foreign bodies :<br>assenti / absent<br>OGM / GMO:<br>conforme ai / in conformity with Reg. CE 1829 - 1830/2003<br>Metalli pesanti / Heavy metals:<br>conforme ai / in conformity with Reg. CE 466/2001 - 1881/2006<br>Multiresiduali / Multiresidual:<br>conforme al / in conformity with Reg. CE 834/2007<br>Micotossine / Mycotoxins:<br>conforme ai / in conformity with Reg. CE 466/2001 - 1881/2006 - 1126/2007  |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
|---|---|----------------------|----------------|----------------------|-------------------------------|---------|-----------|---|------|-------|----------------|------|------|-------------------------------|-------|-------|-------------------------|------|-------|---------------------|------------------|--|---------------------------------|------------------|--|-----------------------|-------|----------|-------------------------|-------|----------|
| <b>CARATTERISTICHE<br/>         MICROBIOLOGICHE /<br/>         MICROBIOLOGICAL ANALYSIS</b> | <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th></th> <th style="text-align: center;">VALORE / VALUE</th> <th style="text-align: center;">TOLLERANZA/TOLERANCE</th> </tr> </thead> <tbody> <tr> <td>CBT / Total germ count: ufc/g</td> <td style="text-align: center;">&lt; 5.000</td> <td style="text-align: center;">&lt; 500.000</td> </tr> <tr> <td>Coliformi totali / Total coliforms: ufc/g</td> <td style="text-align: center;">&lt; 10</td> <td style="text-align: center;">&lt; 200</td> </tr> <tr> <td>E. coli: ufc/g</td> <td style="text-align: center;">&lt; 10</td> <td style="text-align: center;">&lt; 10</td> </tr> <tr> <td>Staphilococcus aureus : ufc/g</td> <td style="text-align: center;">&lt; 100</td> <td style="text-align: center;">&lt; 100</td> </tr> <tr> <td>Bacillus cereus : ufc/g</td> <td style="text-align: center;">&lt; 10</td> <td style="text-align: center;">&lt; 100</td> </tr> <tr> <td>Salmonella: ufc/25g</td> <td style="text-align: center;">assente / absent</td> <td></td> </tr> <tr> <td>Listeria monocytogenes: ufc/25g</td> <td style="text-align: center;">assente / absent</td> <td></td> </tr> <tr> <td>Muffe / Moulds: ufc/g</td> <td style="text-align: center;">&lt; 100</td> <td style="text-align: center;">&lt; 10.000</td> </tr> <tr> <td>Lieviti / Yeasts: ufc/g</td> <td style="text-align: center;">&lt; 100</td> <td style="text-align: center;">&lt; 10.000</td> </tr> </tbody> </table> |                      | VALORE / VALUE | TOLLERANZA/TOLERANCE | CBT / Total germ count: ufc/g | < 5.000 | < 500.000 | Coliformi totali / Total coliforms: ufc/g | < 10 | < 200 | E. coli: ufc/g | < 10 | < 10 | Staphilococcus aureus : ufc/g | < 100 | < 100 | Bacillus cereus : ufc/g | < 10 | < 100 | Salmonella: ufc/25g | assente / absent |  | Listeria monocytogenes: ufc/25g | assente / absent |  | Muffe / Moulds: ufc/g | < 100 | < 10.000 | Lieviti / Yeasts: ufc/g | < 100 | < 10.000 |
|   | VALORE / VALUE  | TOLLERANZA/TOLERANCE |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| CBT / Total germ count: ufc/g   | < 5.000   | < 500.000            |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| Coliformi totali / Total coliforms: ufc/g   | < 10  | < 200                |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| E. coli: ufc/g  | < 10  | < 10                 |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| Staphilococcus aureus : ufc/g   | < 100   | < 100                |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| Bacillus cereus : ufc/g   | < 10  | < 100                |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| Salmonella: ufc/25g   | assente / absent  |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| Listeria monocytogenes: ufc/25g   | assente / absent  |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| Muffe / Moulds: ufc/g   | < 100   | < 10.000             |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| Lieviti / Yeasts: ufc/g   | < 100   | < 10.000             |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| PESO NETTO CONFEZIONE / NET WEIGHT  | 80 g  |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| PESO LORDO CONFEZIONE / GROSS WEIGHT  | 85 g circa / about  |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| PESO INCARTO / WEIGHT OF PACKAGING  | 5 g circa / about   |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| MARCHIO / BRAND   | FIORENTINI  |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| STABILIMENTO DI PRODUZIONE / PLANT  | Birko s.r.l. nello stabilimento indicato dalla lettera posta accanto al termine minimo di conservazione / in the plant indicated by the letter near the best before date:<br>A = Strada del Francese, 154 - 10156 Turin (Italy),<br>B = Via Marco Biagi, 6 - 10028 Trofarello TO (Italy)  |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| SHELF LIFE DALLA PRODUZIONE / SHELF LIFE FROM PRODUCTION                                    | 12 mesi / months  |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| SHELF LIFE MINIMA GARANTITA DALLA CONSEGNA<br>SHELF LIFE GUARANTEE AFTER DELIVERY           | 8 mesi / months   |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| MODALITÀ DI CONSERVAZIONE / STORAGE   | Conservare in luogo asciutto, al riparo da fonti di calore e dalla luce / Store in a dry place, away from heat sources and light  |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| LOTTO DI PRODUZIONE / LOT NUMBER  | Su imballo. Identificato come AA/0000001: AA=anno; 0000001=n° ordine di lavoro /<br>On the packaging. Identified like AA/0000001: AA=year; 0000001= work order number   |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| TIPO CONFEZIONE / TYPE OF PACKAGING   | Sacchetto 4 saldature / Squared bottom pack   |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| ETICHETTA/INCARTO / PACKAGING PRIMARY   | Bobina stampata in polipropilene coex OPPO 25 µm + OPPW 25 µm; stampa flessografica interna<br>Printed foil in polypropylene coex OPPO 25 µm + OPPW 25 µm; internal flexographic printing   |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| N° PEZZI PER CARTONE / N° UNITS X BOX   | 12  |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| N° CARTONI PER STRATO / N° BOX X LAYER  | 8   |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| N° STRATI PER PALLET / N° LAYER X PALLET  | 10 (5+5 sovrapposti / double stacked)   |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| N° CARTONI PER PALLET / N° BOX X PALLET   | 80 (40+40 sovrapposti / double stacked)   |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| DIMENSIONI CONFEZIONE (cm) / UNIT MEASUREMENT (cm)  | H 21,0 x L 12,0 x P 7,0   |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| DIMENSIONI CARTONE (cm) / BOX DIMENSIONS (cm)   | H 19,5 x L 27,5 x P 37,0 (cartone di piatto/ box on the bottom)   |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| PESO LORDO CARTONE / GROSS WEIGHT BOX   | 1,3 kg circa / about  |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| H PALLET SINGOLO / H ONE PALLET   | 112 cm circa compreso il pallet / about including pallet  |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| ENTE CERTIFICATORE / CERTIFICATOR AGENCY  | QCertificazioni s.r.l.  |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| N° DI AUTORIZZAZIONE / AUTHORISATION NUMBER   | IT BIO 014 n° 7169  |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| TARIFF NUMBER   | 1904.1090   |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |
| <a href="mailto:qualita@fiorentinalimentari.it">qualita@fiorentinalimentari.it</a>          | Quality office: Dott.ssa Chiara Roggero   |                      |                |                      |                               |         |           |   |      |       |                |      |      |                               |       |       |                         |      |       |                     |                  |  |                                 |                  |  |                       |       |          |                         |       |          |