

Identification

Name and product information

Article code	Z30240
Product description	30cm Thins & Crispy 240 gram
Administration code	30AD03036R

Production location

Name	Monte Pizza Crust BV
Visitor address	Hagemuntweg 12, 4879 NM Etten-Leur
Phone number	0031 (0)76-5014900
Fax number	0031 (0)76-5014949

Quality systems

HACCP	Certified
BRC	Certified
GMP +	Certified

Approval

Producer	Monte Pizza Crust B.V.
Name	Erik van 't Hof
Function	QA Manager
Phone number	0031 (0)6-54341344
Email address	Erik@montepizzacrust.nl
Version	2012.01
Signature:	

General Definition

The product and the packaging meet the requirements of European Law.

Monte Pizza Crust B.V.

Hagemuntweg 12 | 4879 NM Etten-Leur | P.O. Box 513, 4870 AM Etten-Leur | The Netherlands
 T: +31 (0)76 - 501 49 00 | F: +31 (0)76 - 501 49 49 | www.montepizzacrust.com | BIC: INGBNL2A
 K.v.k.: 36014843 | BTW: NL001139356.B01 | ING: 66.24.66.934 | IBAN: NL98INGB0662466934

Product Ingredients

List of Ingredients

Component	Country of origin
Wheat flour	EC
Water	The Netherlands
Yeast	EC
Salt	The Netherlands
Dextrose	EC
Vegetable oil	EC and Canada

Ingredients declaration

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Product Specification

Production method	Press-baking
Heavy metals	Conform, EC regulation
Residue pesticides	Conform, EC regulation
Presence of toxins	Conform, EC regulation
Radiation	The product and ingredients are not treated with radioactivity
Country of origin	The Netherlands
GMO	Conform, EC regulation No traces of GMO materials
Product strange materials	Sieve 2,2 mm
Crusts	Metal detection 1,5 mm Fe 1,5 mm NFE 2,0 mm RVS 304

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Allergenic information

Alba-list

NR	Allergen	Used in recipe	Nr	Allergen	Used in recipe
1	Cow milk protein	No	19	Nut oil	No
2	Lactose	No	20	Peanuts	No
3	Egg and egg derivatives	No	21	Peanuts-oil	No
4	Soya protein	No	22	Sesame	No
5	Soya oil	No	23	Sesam oil	No
6	Gluten	Yes	24	Glutamates	No
7	Wheat	Yes	25	Sulphite (E220 t/m E227)	No
8	Oat	No	26	Bezoates(E210t/m E219)	No
9	Cow-meat	No	27	Azo dyes	No
10	Pork-meat	No	28	Tartrazine (E102)	No
11	Chicken	No	29	Cinnamon	No
12	Fish	No	30	Vanilla	No
13	Sea-Food	No	31	Coriander	No
14	Maize	No	32	Celery	No
15	Cacao	No	33	Umbelliferae	No
16	Yeast	Yes	34	Carrot	No
17	Legumes	No	35	Lupine	No
18	Nuts	No	36	Mustard	No

Summary present specific ingredients

Nr.	Ingrediënt	Present	Nr.	Ingrediënt	Present
1	Cow milk substance	No	5	Egg yolk	No
2	Milk powder	No	6	Wheat flour	Yes
3	Soya lecithine	No	7	Wheat meal	No
4	Soya flour	No	8	Wheat protein	Yes
5	Soya meal	No	8	Bread crumbs	No

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Product Identification

Organoleptic properties

Appearance	White, light brown
Flavour	Fresh-baked bread
Structure	Open, light structure

Fysical properties

	Min	Norm	Max	Method	Frequency
Netto weight (g)	230	240	250	Measuring	Every half hour
Diameter (mm)	290	300	310	Measuring	Every half hour
Thickness (mm)	8	8	10	Measuring	Every half hour

Microbiological Qualities

Micro-organism	Max	Method	Frequency
Total Count (Kve/gram)	100.000	ISO 4833	Every month
Enterobacteriaceae (Kve/gram)	500	ISO 7402	Every month
Yeast and Moulds (Kve/gram)	1000	ISO 7954	Every month
Staph.aureus (Kve/gram)	100	ISO 6888	Every month
Salmonella	Absent in 25 gr.	NEN-EN-12824	Every month
Listeria monocytogenes	Absent in 25 gr.	NEN-EN-ISO 11290-2	Every month
Clostridium perfringens	Absent in 25 gr.	Mossel&Reitsma	Every month

Nutritional values

Component	Every 100 gram (analytico)
Protein (g)	8,29
Carbohydrats (g)	53,6
Fat(g)	4,2
Energy value	1230 kJ
Energy value	293 Kcal

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Packaging

Pallet	Euro Pallet
Packaging	Cartons
Size carton	310 x 310 x 275
Pieces packaging	30
Cartons on layer	6
Layers on pallet	6
Cartons per pallet	36

Code for traceability

Article code	Date, time and article code printed on carton
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Storage

Chilled temperature Monte, Transport and Customer	2 - 4 °C	Shelf life 14 days after take out of freezer
Frozen temperature Monte, Transport and Customer	≤-15°C	Shelf life 1 year after production date

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