



PRODUCT SPECIFICATION – Piadina

Product	Piadina - thin folded Italian flat bread
Scope	The scope covers all production from the purchasing of the raw ingredients through to the transportation of the final product to the customer.
Purpose	The purpose of this document is to ensure that the company order, receive, produce, store and distribute a safe, wholesome and quality food that complies with both regulatory and consumer requirements.
Description / Quality Criteria	<ul style="list-style-type: none"> • Thin folded Italian flat bread, with cheese and garlic infused oil topping. • Colour – Golden brown • Sizes – 7” & 9” diameter • Shape – half moon shape, crumb on inside • Appearance – Light textured, even coloured dough base.
Labelling	<p>The product is labelled as per the requirements of the Food Standards Code 1.2. They are as follows: -</p> <ul style="list-style-type: none"> • Name of product; • List of ingredients; • Mandatory Warning Statement • Units per carton; • Name and Address of manufacturer; • Best before date; • Production code
Ingredients Listing – Food Service	WHEAT flour (WHEAT flour, Vitamins (Thiamin, Folic Acid), Water, Yeast (Bakers Yeast, Water), Iodised Salt, Olive oil and Canola Oil, Sugar, Parmesan Cheese (MILK, tapioca starch, salt, starter cultures, non-animal animal rennet, salt), Cheese (MILK, salt, Starter Culture, non-animal rennet), Breadcrumbs (WHEAT flour, Sugar, Salt, Yeast, Canola Oil), Preservative (282, 202), Garlic Concentrate.
Allergens	This product contains GLUTEN and MILK products.
Country of origin	Made in Australia from at least 98% Australian ingredients.
Food Safety Criteria	<ul style="list-style-type: none"> • Standard plate count < 100,000 • Mould <100 • Yeast <100 • E.Coli : Not Detected in 25 grams • All product passes through metal detector



Regulatory Criteria (Food Standards Code)	The bases conform to the requirements of the following sections of the Foods Standards Code. 1.2 – Labelling and other information requirements 1.3 – Substances added to food 1.4 – Contaminants Residues
Sensitive Population Identified	Due to the presence of gluten within the flour and cheese in the recipe, there is a risk of an allergic reaction to those sensitive to these ingredients. The ingredient listing on the packaging aids as a food safety control for this hazard.
Shelf Life	Chilled (1 to 5 deg C) 30 days Frozen (minus 18 deg C) 12 months
Method of Preservation	Calcium Propionate and Potassium Sorbate are used as mould inhibitors. Freezing extends shelf life. Products are vacuum packed.

Nutritional Data – Food Service			
*all specified values are theoretical averages	Per 80g Serve	Per 100g	Per 140g
Energy kJ	832	1165	1631
Protein G	7.68	8.0	11.2
Fa t - Total G	2.24	3.8	5.32
Saturated G	0.72	0.9	1.26
Carbohydrate - Total G	35.44	50.4	70.56
- Sugar G	2.4	4.2	5.88
Sodium mg	428	552	772

Packaging	Once the product is manufactured, they are put into a vacuum pouch as primary packaging, vacuum packed and a cardboard box used as secondary packaging.
Storage & Handling Conditions	The product is stored within the freezer located on site until ready for distribution at frozen temperature (minus 18 deg C or colder).
Distribution Methods	The product is transported at frozen temperatures (minus 18 deg C or colder). The vehicle should be clean, capable of achieving the above temperature and kept off the floor at all times.

Consumer Preparation	<ol style="list-style-type: none"> 1. Remove pack from freezer and defrost. 2. Place desired fillings into piadina fold. 3. Place into pre-heated sandwich press until golden brown and cheese has melted.
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