

GIOTTO BURGER 110G

Product code : 76317



Suggestion of presentation

PRODUCT DESCRIPTION

Speciality bread

Technology : Fully Baked

<p>Physical criteria</p> <p>That sold such weight (g) 110,00 (min 106-max 125)</p> <p>Length (cm) 10 (min 9.5-max 12)</p> <p>Height (cm) 4,50 (min 4 - max 5)</p>	<p>Plain burger bread, presliced, partbaked, deep frozen.</p>
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GTIN/EAN product :	08016199768012	GTIN/EAN cardboard :	8016199468011
Palletizing	30-Pal. 80x120	Packaging	00-Standard
Cartons / layer	8	Pieces / carton	30 (30 x 1)
Layers / pallet	7	Dim. L x w x h mm cardboard	400x300x260
Cartons / pallet	56	Net weight of the carton (kg)	3.300
Units / pallet	1680	Gross weight of the carton (kg)	3.800
Weight net pallet (kg)	23	Minimum durability	12 Month
Gross weight, including pallet (kg)	235.8		
Overall - included palette (cm) height	197		
Dimension palette	80 x 120		

INGREDIENTS (AS SOLD)

wheat flour, water, vegetable fat (non-hydrogenated palm oil, glucose, syrup, **milk** protein, stabilizer E451), salt, yeast, skimmed **milk** powder, **wheat gluten**, dextrose, emulsifier: E471-E481, deactivated dried yeast, malted **wheat** flour, turmeric, flour treatment agent (E300).

May contain : **soya, sesame seeds**

NUTRITIONAL VALUES

	Per 100 g of sold product	Per 100 g of product as consumed (Baked)	Per product	% RI* per baked product
Energy (kJ)	1230	1267	1353	16
Energy (kcal)	290	299	319	16
Fat (g)	2.4	2.5	2.6	4
of which saturates (g)	1.1	1.2	1.2	6
Carbohydrate (g)	56.7	58.4	62.4	24
of which sugars (g)	6.5	6.7	7.2	8
of which starch (g)	0	0	0	0
Fibre (g)	1.8	1.9	2	8
Protein (g)	9.6	9.8	10.6	21
Salt (g)	1.60	1.70	1.8	29

*RI: reference intake of an average adult (8400kJ/2000kcal)

CHARACTERISTICS

- | | |
|----------------------|--------------------------------------|
| ✓ Vegetarian product | ✓ No artificial colours or flavours* |
| ✓ Pork-free | ✓ No GM labelling |
| ✓ Non-alcoholic | ✓ Without ionization |

*For bread, in compliance with legislation



Conservation



Baking

Grill 3 min to 180-200 °C



Defrost

Ambient temperature 2-3h

OPERATING TIPS :

Defrost thoroughly 2-3h at room temperature.
Do not refreeze once thawed.