



<b>PRODUCT DATASHEET</b>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S.Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA)tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi,20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 49

Approved by: D'Alessandro Carlo Antonio

Check by: Immacolata Montefusco

data: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Mini Quiche con Formaggio ( Mini Quiche with Cheese)
Description	Uncooked handmade product made of pasta bris�e with butter with a cheese filling. Frozen.
Product category	Uncooked baked product. Frozen.
Product code	MQUBF1

PRODUCT SIZE		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	25	5%	
Pieces number:	80		
Declared weight (g):	1900		

SHELF LIFE
The product has to be stored at -18°C in order to maintain its properties. Shelf-life: 9 months from the manufacture date.

INGREDIENTS
water, <b>WHEAT</b> flour, <b>EGGS</b> , <b>BUTTER</b> 12%, Grana Padano <b>CHEESE</b> 6% [ <b>MILK</b> , salt, rennet, preservative: lysozyme <b>EGG</b> protein], <b>CHEESE</b> Emmental 4% [pasteurized <b>MILK</b> , salt, milk enzymes], skimmed <b>MILK</b> powder, thickener [modified starch, dextrose], sugar, salt, spices. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b> .

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
<b>ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)</b>	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose ).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
<i>Under its own responsibility, the Supplier declares that:</i>			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of -18°C (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place the products in individual cupcake cases on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of 180° C for about 20-22 minutes. Let stand products for about 10 minutes. Serve warm.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	10 <sup>7</sup>
Coliforms	c.f.u/g	10 <sup>4</sup>
Escherichia coli	c.f.u/g	10 <sup>3</sup>
Coagulase-positive staphylococci	c.f.u/g	5x 10 <sup>2</sup>
Salmonella spp *	c.f.u/25g	absent
Listeria monocytogenes *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	10 <sup>2</sup>
Enterobacteria	c.f.u/g	10 <sup>3</sup>
Bacillus cereus	c.f.u/g	5x 10 <sup>2</sup>
Yeasts	c.f.u/g	10 <sup>5</sup>
Molds	c.f.u/g	5x10 <sup>3</sup>

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (25 g)	U.M	% AR* per 1 piece
Energy	294	74	kcal	15%
	1213	303	kJ	
Fat	16	3,9	g	6%
saturated fatty acids	4,9	1,2	g	6%
Carbohydrate	24	5,9	g	2%
sugars	5,6	1,4	g	2%
Dietary fibre	2,8	0,7	g	-
Protein	12,9	3,2	g	6%
Salt	0,8	0,2	g	3%

*\*of an adult's reference intake (8400 kJ/2000 kcal)*

**LOGISTIC INFORMATION**

Primary Packaging				Secondary Packaging	
Material:	PET cupcake cases for food	Material:	paper larch	Material:	cardboard
Size, background and development:	35 / 75	Weight (g/m <sup>2</sup> ):	63 (+/-2)	Length (mm):	287
Weight (g/mq):	330	Thickness (µm):	56 (+/-)	Width (mm)/ Weight (g/mq):	239 / 757
Weight (g) (about):	2	Size (cm):	25,5x26,5	Height (mm):	90
N. pieces	80	Material:	food envelope	Box weight (g):	263- 270
Material:	Rectangular box for food	Length (mm):	500	Declared weight (g)	1900
Length (mm):	240	Width (mm):	400	Box gross weight (g)	2180
Width (mm):	285	Weight (g):	10		
Weight (g):	18	Envelope per box:	1		
n° per pack:	4				
n° per holes:	20				

**PALLET SIZE**

Pallet 80x120

Boxes per layer:	12
Layers per pallet:	15
Boxes per pallet:	180
Total height pallet (cm):	155

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to municipal waste then they can be disposed of in the organic waste collection
- Paper larch = assimilable to municipal waste can then be disposed in the collection of undifferentiated.
- Plastic envelope for food, cupcake cases = similar to municipal waste then they can be disposed of in the plastic collection
- Cardboard Box = similar to municipal waste then they can be disposed of in the waste paper collection.

<h1>PRODUCT DATASHEET</h1>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S.Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA)tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi,20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 50  
 Approved by: D'Alessandro Carlo Antonio  
 Check by: Immacolata Montefusco  
 data: 16/03/2015

Ed.: 01  
 Rev.: 05

GENERAL INFORMATION	
Product name	Mini Quiche con Peperoni (Mini Quiche with Bell Peppers)
Description	Uncooked handmade product made of pasta bris�e with butter with a bell peppers filling. Frozen.
Product category	Uncooked baked product. Frozen.
Product code	MQUBP2

PRODUCT SIZE		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	25	5%	
Pieces number:	80		
Declared weight (g):	1900		

SHELF LIFE
The product has to be stored at -18°C in order to maintain its properties. Shelf-life: 9 months from the manufacture date.

INGREDIENTS
water, bell peppers 26%, <b>WHEAT</b> flour, <b>EGGS</b> , <b>BUTTER</b> 9.4%, <b>CHEESE</b> Emmental 4% [pasteurized <b>MILK</b> , salt, milk enzymes], skimmed <b>MILK</b> powder, thickener [modified starch, dextrose], sugar, salt, spices, aromatic herbs. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b> .

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
<b>ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)</b>	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
Under its own responsibility, the Supplier declares that:			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of -18°C (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place the products in individual cupcake cases on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of 180° C for about 20-22 minutes. Let stand products for about 10 minutes. Serve warm.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	10 <sup>7</sup>
Coliforms	c.f.u/g	10 <sup>4</sup>
Escherichia coli	c.f.u/g	10 <sup>3</sup>
Coagulase-positive staphylococci	c.f.u/g	5x 10 <sup>2</sup>
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	10 <sup>2</sup>
Enterobacteria	c.f.u/g	10 <sup>3</sup>
<i>Bacillus cereus</i>	c.f.u/g	5x 10 <sup>2</sup>
Yeasts	c.f.u/g	10 <sup>5</sup>
Molds	c.f.u/g	5x10 <sup>3</sup>

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (25 g)	U.M	% AR* per 1 piece
Energy	242	61	kcal	3%
	1012	253	kJ	
Fat	11,5	2,9	g	4%
saturated fatty acids	1,9	0,5	g	2%
Carbohydrate	23,9	6,0	g	2%
sugars	5,9	1,5	g	2%
Dietary fibre	2,6	0,7	g	-
Protein	9,5	2,4	g	5%
Salt	1	0,3	g	4%

\*of an adult's reference intake (8400 kJ/2000 kcal)

**LOGISTIC INFORMATION**

Primary Packaging		Secondary Packaging			
Material:	Pirottini in cartoncino e PET	Material:	paper larch	Material:	cardboard
Size, background and development:	35 / 75	Weight (g/m <sup>2</sup> ):	63 (+/-2)	Length (mm):	287
Weight (g/mq):	330	Thickness (µm):	56 (+/-)	Width (mm)/ Weight (g/mq):	239 / 757
Weight (g) (about):	2	Size (cm):	25,5x26,5	Height (mm):	90
N. pieces	80	Material:	food envelope		
Material:	Rectangular box for food	Length (mm):	500	Box weight (g):	263- 270
Length (mm):	240	Width (mm):	400	Declared weight (g)	1900
Width (mm):	285	Weight (g):	10	Box gross weight (g)	2180
Weight (g):	18	Envelope per box:	1		
n° per pack:	4				
n° per holes:	20				

**PALLET SIZE**

Pallet 80x120	
Boxes per layer:	12
Layers per pallet:	15
Boxes per pallet:	180
Total height pallet (cm):	155

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to municipal waste then they can be disposed of in the organic waste collection
- Paper larch = assimilable to municipal waste can then be disposed in the collection of undifferentiated.
- Plastic envelope for food, cupcake cases = similar to municipal waste then they can be disposed of in the plastic collection
- Cardboard Box = similar to municipal waste then they can be disposed of in the waste paper collection.

<h1>PRODUCT DATASHEET</h1>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S.Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA)tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi,20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 51  
 Approved by: D'Alessandro Carlo Antonio  
 Check by: Immacolata Montefusco  
 data: 16/03/2015

Ed.: 01  
 Rev.: 05

GENERAL INFORMATION	
Product name	Mini Quiche con Spinaci (Mini Quiche with Spinach)
Description	Uncooked handmade product made of pasta bris�e with butter with a spinach filling. Frozen.
Product category	Uncooked baked product. Frozen.
Product code	MQUBS3

PRODUCT SIZE	PRODUCT WEIGHT TOLERANCE (±)
Average net weight (g):	25
Pieces number:	80
Declared weight (g):	1900
	5%

SHELF LIFE
The product has to be stored at -18°C in order to maintain its properties. Shelf-life: 9 months from the manufacture date.

INGREDIENTS
water, spinach 26%, <b>WHEAT</b> flour, <b>EGGS</b> , <b>BUTTER</b> 9.4%, Emmental <b>CHEESE</b> 4% [pasteurized <b>MILK</b> , salt, milk enzymes], skimmed <b>MILK</b> powder, thickener [modified starch, dextrose], sugar, salt, spices, aromatic herbs. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b> .

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
<b>ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)</b>	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
<i>Under its own responsibility, the Supplier declares that:</i>			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of -18°C (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place the products in individual cupcake cases on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of 180° C for about 20-22 minutes. Let stand products for about 10 minutes. Serve warm.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	10 <sup>7</sup>
Coliforms	c.f.u/g	10 <sup>4</sup>
Escherichia coli	c.f.u/g	10 <sup>3</sup>
Coagulase-positive staphylococci	c.f.u/g	5x 10 <sup>2</sup>
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	10 <sup>2</sup>
Enterobacteria	c.f.u/g	10 <sup>3</sup>
<i>Bacillus cereus</i>	c.f.u/g	5x 10 <sup>2</sup>
Yeasts	c.f.u/g	10 <sup>5</sup>
Molds	c.f.u/g	5x10 <sup>3</sup>

*Salmonella spp and Listeria monocytogenes spp. are set in rotation* \*

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (25 g)	U.M	% AR* per 1 piece
Energy	236	59	kcal	12%
	989	247	kJ	
Fat	12	2,9	g	4%
saturated fatty acids	1,9	0,5	g	2%
Carbohydrate	22	5,6	g	2%
sugars	5,0	1,3	g	1%
Dietary fibre	2,9	0,7	g	-
Protein	9,5	2,4	g	5%
Salt	0,9	0,2	g	4%

\*of an adult's reference intake (8400 kJ/2000 kcal)

**LOGISTIC INFORMATION**

Primary Packaging		Secondary Packaging		Tertiary Packaging	
Material:	PET cupcake cases for food	Material:	paper larch	Material:	cardboard
Size, background and development:	35 / 75	Weight (g/m <sup>2</sup> ):	63 (+/-2)	Length (mm):	287
Weight (g/mq):	330	Thickness (µm):	56 (+/-)	Width (mm)/ Weight (g/mq):	239 / 757
Weight (g) (about):	2	Size (cm):	25,5x26,5	Height (mm):	90
N. pieces	80	Material:	food envelope	Box weight (g):	263- 270
Material:	Rectangular box for food	Length (mm):	500	Declared weight (g)	1900
Length (mm):	240	Width (mm):	400	Box gross weight (g)	2180
Width (mm):	285	Weight (g):	10		
Weight (g):	18	Envelope per box:	1		
n° per pack:	4				
n° per holes:	20				

**PALLET SIZE**

Pallet 80x120

Boxes per layer:	12
Layers per pallet:	15
Boxes per pallet:	180
Total height pallet (cm):	155

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to municipal waste then they can be disposed of in the organic waste collection
- Paper larch = assimilable to municipal waste can then be disposed in the collection of undifferentiated.
- Plastic envelope for food, cupcake cases = similar to municipal waste then they can be disposed of in the plastic collection
- Cardboard Box = similar to municipal waste then they can be disposed of in the waste paper collection.

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Datasheet N°: 52  
 Approved by: D'Alessandro Carlo Antonio  
 Check by: Immacolata Montefusco  
 data: 16/03/2015

Ed.: 01  
 Rev.: 05

GENERAL INFORMATION	
Product name	Mini Quiche con Funghi (Mini Quiche with Mushrooms)
Description	Uncooked handmade product made of pasta bris�e with butter with champignon mushrooms filling. Frozen.
Product category	Uncooked baked product. Frozen.
Product code	MQUBU6

PRODUCT SIZE		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	25	5%	
Pieces number:	80		
Declared weight (g):	1900		

SHELF LIFE
The product has to be stored at -18°C in order to maintain its properties. Shelf-life: 9 months from the manufacture date.

INGREDIENTS
water, mushrooms 26% [champignon mushrooms -Agaricus bisporus], <b>WHEAT</b> flour, <b>EGGS</b> , <b>BUTTER</b> 9.4%, Emmental <b>CHEESE</b> [pasteurized <b>MILK</b> , salt, milk enzymes], skimmed <b>MILK</b> powder, thickener [modified starch, dextrose], sugar, salt, spices, aromatic herbs. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b> .

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
Under its own responsibility, the Supplier declares that:			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

STORAGE
<ul style="list-style-type: none"> <li>The product has to be stored at a temperature not higher than -18° C.</li> <li>If the product is defrosted, don't refreeze it. Consume within 24 hours.</li> </ul>

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of -18°C (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place the products in individual cupcake cases on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of 180° C for about 20-22 minutes. Let stand products for about 10 minutes. Serve warm.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	10 <sup>7</sup>
Coliforms	c.f.u/g	10 <sup>4</sup>
Escherichia coli	c.f.u/g	10 <sup>3</sup>
Coagulase-positive staphylococci	c.f.u/g	5x 10 <sup>2</sup>
Salmonella spp *	c.f.u/25g	absent
Listeria monocytogenes *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	10 <sup>2</sup>
Enterobacteria	c.f.u/g	10 <sup>3</sup>
Bacillus cereus	c.f.u/g	5x 10 <sup>2</sup>
Yeasts	c.f.u/g	10 <sup>5</sup>
Molds	c.f.u/g	5x10 <sup>3</sup>

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (25 g)	U.M	% AR* per 1 piece
	289	72	kcal	4%
Energy	1207	302	kJ	
Fat	12,2	3,1	g	4%
saturated fatty acids	2,1	0,5	g	3%
Carbohydrate	25,5	6,4	g	2%
sugars	5,8	1,5	g	2%
Dietary fibre	3,5	0,9	g	-
Protein	10,8	2,7	g	5%
Salt	0,6	0,2	g	3%

*\*of an adult's reference intake (8400 kJ/2000 kcal)*

**LOGISTIC INFORMATION**

Primary Packaging		Secondary Packaging		Tertiary Packaging	
Material:	PET cupcake cases for food	Material:	paper larch	Material:	cardboard
Size, background and development:	35 / 75	Weight (g/m <sup>2</sup> ):	63 (+/-2)	Length (mm):	287
Weight (g/mq):	330	Thickness (µm):	56 (+/-)	Width (mm)/ Weight (g/mq):	239 / 757
Weight (g) (about):	2	Size (cm):	25,5x26,5		
N. pieces	80	Material:	busta alimentare	Height (mm):	90
Material:	Rectangular box for food	Length (mm):	500	Box weight (g):	263- 270
Length (mm):	240	Width (mm):	400	Declared weight (g)	1900
Width (mm):	285	Weight (g):	10	Box gross weight (g)	2180
Weight (g):	18	Envelope per box:	1		
n° per pack:	4				
n° per holes:	20				

**PALLET SIZE**

Pallet 80x120	
Boxes per layer:	12
Layers per pallet:	15
Boxes per pallet:	180
Total height pallet (cm):	155

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to municipal waste then they can be disposed of in the organic waste collection
- Paper larch = assimilable to municipal waste can then be disposed in the collection of undifferentiated.
- Plastic envelope for food, cupcake cases = similar to municipal waste then they can be disposed of in the plastic collection
- Cardboard Box = similar to municipal waste then they can be disposed of in the waste paper collection.



<b>PRODUCT DATASHEET</b>		<i>Product image after baking (for illustrative purposes only)</i>
		
IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S.Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA)tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi,20 80044 S. Gennarello di Ottaviano (NA)		

Datasheet N°: 53  
 Approved by: D'Alessandro Carlo Antonio  
 Check by: Immacolata Montefusco  
 data: 16/03/2015

Ed.: 01  
 Rev.: 05

GENERAL INFORMATION	
Product name	Mini Quiche con Zucchine (Mini Quiche with Courgettes)
Description	Uncooked handmade product made of pasta bris�e with butter with a courgettes filling. Frozen.
Product category	Uncooked baked product. Frozen.
Product code	MQUBZ5

PRODUCT SIZE	PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	25	5%
Pieces number:	80	
Declared weight (g):	1900	

SHELF LIFE
The product has to be stored at -18°C in order to maintain its properties. Shelf-life: 9 months from the manufacture date.

INGREDIENTS
water, courgettes 26%, <b>WHEAT</b> flour, <b>EGGS</b> , <b>BUTTER</b> 9.4%, Emmental <b>CHEESE</b> 4% [pasteurized <b>MILK</b> , salt, milk enzymes], skimmed <b>MILK</b> powder, thickener [modified starch, dextrose], sugar, salt, spices, aromatic herbs. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b> .

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose ).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
<i>Under its own responsibility, the Supplier declares that:</i>			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**MODALITA' DI TRASPORTO**

- The product must be transported under cold at a temperature of -18°C (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place the products in individual cupcake cases on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of 180° C for about 20-22 minutes. Let stand products for about 10 minutes. Serve warm.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	10 <sup>7</sup>
Coliforms	c.f.u/g	10 <sup>4</sup>
Escherichia coli	c.f.u/g	10 <sup>3</sup>
Coagulase-positive staphylococci	c.f.u/g	5x 10 <sup>2</sup>
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	10 <sup>2</sup>
Enterobacteria	c.f.u/g	10 <sup>3</sup>
<i>Bacillus cereus</i>	c.f.u/g	5x 10 <sup>2</sup>
Yeasts	c.f.u/g	10 <sup>5</sup>
Molds	c.f.u/g	5x10 <sup>3</sup>

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (25 g)	U.M.	% AR* per 1 piece
Energy	178	45	kcal	2%
	742	186	kJ	
Fat	10,4	2,6	g	4%
saturated fatty acids	0,9	0,2	g	1%
Carbohydrate	23,3	5,8	g	2%
sugars	6,5	1,6	g	2%
Dietary fibre	4,5	1,1	g	5%
Protein	8,5	2,1	g	4%
Salt	0,9	0,2	g	3%

\*of an adult's reference intake (8400 kJ/2000 kcal)

**LOGISTIC INFORMATION**

Primary Packaging		Secondary Packaging		Tertiary Packaging	
Material:	PET cupcake cases for food	Material:	paper larch	Material:	cardboard
Size, background and development:	35 / 75	Weight (g/m <sup>2</sup> ):	63 (+/-2)	Length (mm):	287
Weight (g/mq):	330	Thickness (µm):	56 (+/-)	Width (mm)/ Weight (g/mq):	239 / 757
Weight (g) (about):	2	Size (cm):	25,5x26,5	Height (mm):	90
N. pieces	80	Material:	food envelope		
Material:	Rectangular box for food	Length (mm):	500	Box weight (g):	263- 270
Length (mm):	240	Width (mm):	400	Declared weight (g)	1900
Width (mm):	285	Weight (g):	10	Box gross weight (g)	2180
Weight (g):	18	Envelope per box:	1		
n° per pack:	4				
n° per holes:	20				

**PALLET SIZE**

Pallet 80x120	
Boxes per layer:	12
Layers per pallet:	15
Boxes per pallet:	180
Total height pallet (cm):	155

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to municipal waste then they can be disposed of in the organic waste collection
- Paper larch = assimilable to municipal waste can then be disposed in the collection of undifferentiated.
- Plastic envelope for food, cupcake cases = similar to municipal waste then they can be disposed of in the plastic collection
- Cardboard Box = similar to municipal waste then they can be disposed of in the waste paper collection.

<h1>PRODUCT DATASHEET</h1>		Product image after baking (for illustrative purposes only)
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S. Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 54

Approved by: D'Alessandro Carlo Antonio

Check by: Immacolata Montefusco

data: 16/03/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Mini Quiche con Piselli e Carote (Mini Quiche with Peas and Carrots)
Description	Uncooked handmade product made of pasta bris�e with butter with a peas and carrots filling. Frozen.
Product category	Uncooked baked product. Frozen.
Product code	MQUBP4

PRODUCT SIZE		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	25	5%	
Pieces number:	80		
Declared weight (g):	1900		

SHELF LIFE
The product has to be stored at -18°C in order to maintain its properties. Shelf-life: 9 months from the manufacture date.

INGREDIENTS
water, <b>WHEAT</b> flour, carrots 13.2%, petit pois 13.2%, <b>EGGS</b> , <b>BUTTER</b> 9.4%, Emmental <b>CHEESE</b> 4% [pasteurized <b>MILK</b> , salt, milk enzymes], skimmed <b>MILK</b> powder, thickener [modified starch, dextrose], sugar, salt, spices, aromatic herbs. It may contain traces of <b>SOY</b> and <b>SHELL FRUIT</b> .

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	-
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
Under its own responsibility, the Supplier declares that:			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	Absence
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of -18°C (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place the products in individual cupcake cases on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of 180° C for about 20-22 minutes. Let stand products for about 10 minutes. Serve warm.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	10 <sup>7</sup>
Coliforms	c.f.u/g	10 <sup>4</sup>
Escherichia coli	c.f.u/g	10 <sup>3</sup>
Coagulase-positive staphylococci	c.f.u/g	5x10 <sup>2</sup>
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	10 <sup>2</sup>
Enterobacteria	c.f.u/g	10 <sup>3</sup>
<i>Bacillus cereus</i>	c.f.u/g	5x10 <sup>2</sup>
Yeasts	c.f.u/g	10 <sup>5</sup>
Molds	c.f.u/g	5x10 <sup>3</sup>

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (25 g)	U.M	% AR* per 1 piece
Energy	268	67	kcal	14%
	1122	281	kJ	
Fat	12	3,1	g	4%
saturated fatty acids	1,2	0,3	g	2%
Carbohydrate	23	5,7	g	2%
sugars	5,3	1,3	g	1%
Dietary fibre	2,4	0,6	g	-
Protein	15	3,7	g	7%
Salt	0,8	0,2	g	3%

\*of an adult's reference intake (8400 kJ/2000 kcal)

**INFORMAZIONI LOGISTICHE**

Primary Packaging		Secondary Packaging	
Material:	Pirottini in cartoncino e PET	Material:	paper larch
Size, background and development:	35 / 75	Material:	cardboard
Weight (g/mq):	330	Weight (g/m <sup>2</sup> ):	63 (+/-2)
Weight (g) (about):	2	Thickness (µm):	56 (+/-)
N. pieces	80	Size (cm):	25,5x26,5
Material:	Rectangular box for food	Material:	food envelope
Length (mm):	240	Length (mm):	500
Width (mm):	285	Width (mm):	400
Weight (g):	18	Weight (g):	10
n° per pack:	4	Envelope per box:	1
n° per holes:	20	Box weight (g):	263- 270
		Declared weight (g)	1900
		Box gross weight (g)	2180

**PALLET SIZE**

Pallet 80x120	
Boxes per layer:	12
Layers per pallet:	15
Boxes per pallet:	180
Total height pallet (cm):	155

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to municipal waste then they can be disposed of in the organic waste collection
- Paper larch = assimilable to municipal waste can then be disposed in the collection of undifferentiated.
- Plastic envelope for food, cupcake cases = similar to municipal waste then they can be disposed of in the plastic collection
- Cardboard Box = similar to municipal waste then they can be disposed of in the waste paper collection.

<h1>PRODUCT DATASHEET</h1>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S.Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi,20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 42  
 Approved by: D'Alessandro Carlo Antonio  
 Verification: Immacolata Montefusco  
 data: 01/04/2015

Ed.: 01  
 Rev.: 05

GENERAL INFORMATION	
Product name	Rusti Cuore di Burro Prosciutto ( Heart of butter Rusti with ham steak)
Description	Uncooked handmade product made of butter puff pastry stuffed with ricotta cheese and ham steak. Frozen.
Product category	Uncooked bakery product. Frozen.
Product code	MRUB61

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	14	10%	
Declared weight (g):	2000		

SHELF LIFE
The product has to be stored at -18°C in order to maintain organoleptic properties. Shelf-life: 12 months from the manufacture date.

INGREDIENTS
<b>WHEAT</b> flour, butter 24%, of which traditional <b>BUTTER</b> : 3% and <b>BUTTER</b> [color: beta-carotene]: 21%, <b>RICOTTA CHEESE</b> 18.8% [ <b>MILK</b> serum and salt], water, ham steak 7.6% [meat swine 49%, water, salt, starches, <b>MILK</b> proteins, food grade gelatine, dextrose, stabilizers: E407, E451, flavorings, antioxidant: E301, preservatives: E250], <b>EGGS</b> , salt, cornstarch, malty <b>WHEAT</b> flour, ground black pepper, flavourings. It may contain traces of <b>SOY</b> , <b>SHELL FRUIT</b> , <b>FISH (TUNA skipjack -Katsuwonus pelamis)</b> .

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
<b>ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)</b>	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	=
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
Under its own responsibility, the Supplier declares that:			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -18^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place the products on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of 200° C for about 18-20 minutes. Let stand products for about 10 minutes. Serve warm.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
Salmonella spp *	c.f.u/25g	absent
Listeria monocytogenes *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
Bacillus cereus	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (14 g)	U.M	% AR* per 1 piece
Energy	364	51	kcal	3%
	1518	213	kJ	
Fat	23	3,2	g	5%
saturated fatty acids	17	2,4	g	12%
Carbohydrate	32	4,5	g	2%
sugars	1,7	0,2	g	0%
Dietary fibre	1,5	0,2	g	-
Protein	6,2	0,9	g	2%
Salt	1,03	0,1	g	2%

*\*of an adult's reference intake (8400 kJ/2000 kcal)*

**LOGISTIC INFORMATION**

Primary Packaging		Secondary Packaging	
Type:	heat sealing food envelope	Type:	cardboard
Weight (g):	14	Length (mm):	287
Pieces per envelope:	/	Width (mm)/ Weight(g/mq):	239 / 757
Envelope per box:	2	Height (mm):	90
Weight per envelope (kg):	1	Box weight (g):	263
		Declared weight (g):	2000
		Gross weight box (g):	2291

**PALLET SIZE**

Pallet 80x120x155	
Boxes per layer:	12
Layers per pallet:	15
Boxes per pallet:	180
Total height pallet (cm):	150

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to municipal waste, they can be disposed in the organic waste collection
- Plastic envelope for food= similar to urban waste, they can be disposed in the collection of the plastic.
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<b>PRODUCT DATASHEET</b>		Product image after baking (for illustrative purposes only)
	IDCAM S.R.L.	
	<b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S. Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 43

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

data: 01/04/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Rusti Cuore di Burro Spinaci (Heart of butter Rusti with spinach)
Description	Uncooked handmade product made of butter puff pastry stuffed with ricotta cheese and spinach. Frozen.
Product category	Uncooked bakery product. Frozen.
Product code	MRUB63

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	14	10%	
Declared weight (g):	2000		

SHELF LIFE
The product has to be stored at -18°C in order to maintain organoleptic properties. Shelf-life: 12 months from the manufacture date.

INGREDIENTS
<b>RICOTTA CHEESE</b> 26% [MILK serum, salt], <b>WHEAT</b> flour, <b>BUTTER</b> 20% of which <b>BUTTER</b> [color: beta-carotene]: 17% and <b>BUTTER</b> : 3%, water, spinach 12.4%, <b>EGGS</b> , cornstarch, salt, malty <b>WHEAT</b> flour, ground black pepper, flavourings. It may contain traces of <b>SOY</b> , <b>SHELL FRUIT</b> , <b>FISH</b> (TUNA skipjack - Katsuwonus pelamis)

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
<b>ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)</b>	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	=
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
Under its own responsibility, the Supplier declares that:			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -18^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place the products on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of 200° C for about 18-20 minutes. Let stand products for about 10 minutes. Serve warm.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
<i>Bacillus cereus</i>	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$
<i>Salmonella spp and Listeria monocytogenes spp. are set in rotation *</i>		

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (14 g)	U.M.	% AR* per 1 piece
Energy	385	54	kcal	3%
	1605	225	kJ	
Fat	24	3,3	g	5%
saturated fatty acids	2,2	0,3	g	2%
Carbohydrate	33	4,6	g	2%
sugars	0,9	0,1	g	0%
Dietary fibre	2,2	0,3	g	-
Protein	8,2	1,1	g	2%
Salt	0,8	0,1	g	2%

\*of an adult's reference intake (8400 kJ/2000 kcal)

**LOGISTIC INFORMATION**

Primary Packaging		Secondary Packaging	
Type:	heat sealing food envelope	Type:	cardboard
Weight (g):	14	Length (mm):	287
Pieces per envelope:	/	Width (mm)/ Weight(g/mq):	239 / 757
Envelope per box:	2	Height (mm):	90
Weight per envelope (kg):	1	Box weight (g):	263
		Declared weight (g):	2000
		Gross weight box (g):	2291

**PALLET SIZE**


Pallet 80x120x155	
Boxes per layer:	12
Layers per pallet:	15
Boxes per pallet:	180
Total height pallet (cm):	150

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to municipal waste, they can be disposed in the organic waste collection
- Plastic envelope for food= similar to urban waste, they can be disposed in the collection of the plastic.
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.



<b>PRODUCT DATASHEET</b>		<i>Product image after baking (for illustrative purposes only)</i>
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S. Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 45

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

data: 01/04/2015

Ed.: 01

Rev.: 05

GENERAL INFORMATION	
Product name	Rusti Cuore di Burro Tonno (Heart of Butter Rusti with Tuna)
Description	Uncooked handmade product made of butter puff pastry stuffed with ricotta cheese and tuna. Frozen.
Product category	Uncooked bakery product. Frozen.
Product code	MRUB68

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	14	10%	
Declared weight (g):	2000		

SHELF LIFE
The product has to be stored at -18°C in order to maintain organoleptic properties. Shelf-life: 12 months from the manufacture date.

INGREDIENTS
<b>WHEAT</b> flour, <b>TUNA</b> 22.7% [TUNA skipjack -Katsuwonus pelamis-, sunflower oil, salt], <b>BUTTER</b> 19% of which <b>BUTTER</b> : 3% and <b>BUTTER</b> [color: beta-carotene]: 16%, <b>RICOTTA CHEESE</b> 17.5% [MILK serum, salt], water, corn starch, salt, malty <b>WHEAT</b> flour. It may contain traces of <b>SOY, SHELL FRUIT, EGGS</b> .

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	=
Fish and products thereof.	+
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
<i>Under its own responsibility, the Supplier declares that:</i>			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -18^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place the products on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of 200° C for about 18-20 minutes. Let stand products for about 10 minutes. Serve warm.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
<i>Bacillus cereus</i>	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (14 g)	U.M	% AR* per 1 piece
	1836	257	Kcal	3%
Energy	441	62	KJ	
Fat	31	4,3	g	6%
saturated fatty acids	0,1	0,0	g	11%
Carbohydrate	29	4,0	g	2%
sugars	0,5	0,1	g	0%
Dietary fibre	1,5	0,6	g	-
Protein	12	1,7	g	4%
Salt	0,9	0,1	g	2%

*\*of an adult's reference intake (8400 kJ/2000 kcal)*

**LOGISTIC INFORMATION**

Primary Packaging		Secondary Packaging	
Type:	heat sealing food envelope	Type:	cardboard
Weight (g):	14	Length (mm):	287
Pieces per envelope:	/	Width (mm)/ Weight(g/mq):	239 / 757
Envelope per box:	2	Height (mm):	90
Weight per envelope (kg):	1	Box weight (g):	263
		Declared weight (g):	2000
		Gross weight box (g):	2291

**PALLET SIZE**

Pallet 80x120x155	
Boxes per layer:	12
Layers per pallet:	15
Boxes per pallet:	180
Total height pallet (cm):	150

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to municipal waste, they can be disposed in the organic waste collection
- Plastic envelope for food= similar to urban waste, they can be disposed in the collection of the plastic.
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<b>PRODUCT DATASHEET</b>		Product image after baking (for illustrative purposes only)
	IDCAM S.R.L.	
	<b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S. Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 44

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

data: 01/04/2015

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GENERAL INFORMATION	
Product name	Rusti Cuore di Burro Olive (Heart of Butter Rusti with Olives)
Description	Uncooked handmade product made of butter puff pastry stuffed with ricotta cheese and olives. Frozen.
Product category	Uncooked bakery product. Frozen.
Product code	MRUB64

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	14	10%	
Declared weight (g):	2000		

SHELF LIFE
The product has to be stored at -18°C in order to maintain organoleptic properties. Shelf-life: 12 months from the manufacture date.

INGREDIENTS
<b>WHEAT</b> flour, <b>BUTTER</b> 28% of which <b>BUTTER</b> [color: beta-carotene]: 24% traditional <b>BUTTER</b> : 4%, water, <b>RICOTTA CHEESE</b> 11.7% [ <b>MILK</b> serum and salt], black olives 3.6%, <b>EGGS</b> , salt, cornstarch, malty <b>WHEAT</b> flour. It may contain traces of <b>SOY</b> , <b>SHELL FRUIT</b> , <b>FISH</b> ( <b>TUNA</b> skipjack -Katsuwonus pelamis).

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	=
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
Under its own responsibility, the Supplier declares that:			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -18^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place the products on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of 200° C for about 18-20 minutes. Let stand products for about 10 minutes. Serve warm.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
<i>Bacillus cereus</i>	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**NUTRITION FACTS**

AVERAGE VALUES FOR	100 g	1 piece (14 g)	U.M.	% AR* per 1 piece
	445	62	kcal	
Energy	1849	259	kJ	3%
Fat	32	4,5	g	6%
saturated fatty acids	0,8	0,1	g	1%
Carbohydrate	29	4,1	g	2%
sugars	0,7	0,1	g	0%
Dietary fibre	2,1	0,3	g	-
Protein	8,3	1,2	g	2%
Salt	0,9	0,1	g	2%

*\*of an adult's reference intake (8400 kJ/2000 kcal)*

**LOGISTIC INFORMATION**

Primary Packaging		Secondary Packaging	
Type:	heat sealing food envelope	Type:	cardboard
Weight (g):	14	Length (mm):	287
Pieces per envelope:	/	Width (mm)/ Weight(g/mq):	239 / 757
Envelope per box:	2	Height (mm):	90
Weight per envelope (kg):	1	Box weight (g):	263
		Declared weight (g):	2000
		Gross weight box (g):	2291

**PALLET SIZE**

Pallet 80x120x155	
Boxes per layer:	12
Layers per pallet:	15
Boxes per pallet:	180
Total height pallet (cm):	150

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to municipal waste, they can be disposed in the organic waste collection
- Plastic envelope for food= similar to urban waste, they can be disposed in the collection of the plastic.
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.

<b>PRODUCT DATASHEET</b>		Product image after baking (for illustrative purposes only)
	IDCAM S.R.L. <b>Registered office:</b> Via Caramagni -1° cortile, 14 80047 S. Giuseppe Vesuviano (NA) <b>Office:</b> Via Sarno, 176 80044 S. Gennarello di Ottaviano (NA) tel. 081 5297891 fax. 081 8284329 <b>Factory:</b> Via Raggi, 20 80044 S. Gennarello di Ottaviano (NA)	

Datasheet N°: 75

Approved by: D'Alessandro Carlo Antonio

Verification: Immacolata Montefusco

data: 01/04/2015

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GENERAL INFORMATION	
Product name	Rusti Cuore di Burro Peperoni (Heart of Butter Rusti with Bell Peppers)
Description	Uncooked handmade product made of butter puff pastry stuffed with ricotta cheese and bell peppers. Frozen.
Product category	Uncooked bakery product. Frozen.
Product code	MRUB67

PRODUCT SIZES		PRODUCT WEIGHT TOLERANCE (±)	
Average net weight (g):	14	10%	
Declared weight (g):	2000		

SHELF LIFE
The product has to be stored at -18°C in order to maintain organoleptic properties. Shelf-life: 12 months from the manufacture date.

INGREDIENTS
<b>WHEAT</b> flour, <b>BUTTER</b> 28%, of which traditional <b>BUTTER</b> : 4% and <b>BUTTER</b> [color: beta-carotene]: 24%, water, <b>RICOTTA CHEESE</b> 11.7% [MILK serum and salt], bell peppers 3.6%, <b>EGGS</b> , salt, corn starch, malty <b>WHEAT</b> flour. It may contain traces of <b>SOY</b> , <b>SHELL FRUIT</b> , <b>FISH (TUNA skipjack -Katsuwonus pelamis)</b> .

CROSS-CONTAMINATION (ALLERGENS)	
(+): present; (-): missing; (=): it can contain cross-contamination	
<b>ALLERGEN (Reg. (EU) n. 1169/2011 of the European parliament and Council on 25 October 2011)</b>	+/-/=
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)	+
Crustaceans and products thereof.	-
Eggs and products thereof.	+
Fish and products thereof.	=
Peanuts and products thereof.	-
Soybeans and products thereof.	=
Milk and products thereof (including lactose).	+
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof.	=
Celery and products thereof.	-
Mustard and products thereof.	-
Sesame seeds and sesame seeds-based products thereof.	-
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
Lupin and products thereof.	-
Molluscs and products thereof.	-

GENETICALLY MODIFIED ORGANISMS			
Under its own responsibility, the Supplier declares that:			
	GMO (declared presence)	Ingredient at risk (< 0,9%)	
Corn			Absence
Soy			Absence
Rapeseed			Absence

**STORAGE**

- The product has to be stored at a temperature not higher than -18° C.
- If the product is defrosted, don't refreeze it. Consume within 24 hours.

**TRANSPORT DETAILS**

- The product must be transported under cold at a temperature of  $\leq -18^{\circ}\text{C}$  (+/- 3).
- It is advisable to ensure the maintenance of the cold chain during the journey as not to cause damage to the product.

**BAKING DETAILS**

Place the products on a baking tray covered with baking paper at 2 cm from each other. Cook in a preheated fan oven at a temperature of 200° C for about 18-20 minutes. Let stand products for about 10 minutes. Serve warm.

**MICROBIOLOGICAL INFORMATION**

	U.M.	Maximum value
Total viable count	c.f.u/g	$10^7$
Coliforms	c.f.u/g	$10^4$
Escherichia coli	c.f.u/g	$10^3$
Coagulase-positive staphylococci	c.f.u/g	$5 \times 10^2$
<i>Salmonella spp</i> *	c.f.u/25g	absent
<i>Listeria monocytogenes</i> *	c.f.u/25g	absent
Streptococcus faecalis	c.f.u/g	$10^2$
Enterobacteria	c.f.u/g	$10^3$
<i>Bacillus cereus</i>	c.f.u/g	$5 \times 10^2$
Yeasts	c.f.u/g	$10^5$
Molds	c.f.u/g	$5 \times 10^3$

*Salmonella spp and Listeria monocytogenes spp. are set in rotation \**

**LOGISTIC INFORMATION**

Primary Packaging		Secondary Packaging	
Type:	heat sealing food envelope	Type:	cardboard
Weight (g):	14	Length (mm):	287
Pieces per envelope:	/	Width (mm)/ Weight(g/mq):	239 / 757
Envelope per box:	2	Height (mm):	90
Weight per envelope (kg):	1	Box weight (g):	263
		Declared weight (g):	2000
		Gross weight box (g):	2291

**PALLET SIZE**

Pallet 80x120x155

Boxes per layer:	12
Layers per pallet:	15
Boxes per pallet:	180
Total height pallet (cm):	150

**WASTE DISPOSAL DETAILS**

Waste:

- Reject product = similar to municipal waste, they can be disposed in the organic waste collection
- Plastic envelope for food= similar to urban waste, they can be disposed in the collection of the plastic.
- Cardboard box = similar to urban waste, they can be disposed in the waste paper collection.