



PRODUCT DATA SHEET
SCHIACCIATA GENOVESE & COPPA NOSTRANA

ST-SBR
Revision of 12/JUL/2022

PRODUCT DESCRIPTION

PRODUCT NAME	SCHIACCIATA GENOVESE & COPPA NOSTRANA (Genoese flatbread and local coppa)
ITEM DESCRIPTION	Salty snack The items consists of: <ul style="list-style-type: none">○ 20g flatbread○ 30g slices of local coppa
STORAGE TEMPERATURE	Store at max +4°C
ALLERGENS (CE Reg. 1169/11))	For allergens in the product refer to entry: ingredients
DMD	180 days
PACKAGING	<p><i>Packaged in tray in a protective atmosphere:</i></p> <p>APET (Polyethylene Terephthalate) + EVOH (Ethyl Vinyl Alcohol) + transparent PE (Polyethylene) trays, excellent visibility, excellent oxygen barrier, excellent water vapour barrier, energetically recoverable OTHER 7, suitable for contact with food, for food use.</p> <p><i>Tray + bag package</i></p> <p>Trays (see above) + square bottom bag on brown paper coupled with polypropylene with front/back window.</p>
PACKAGED BY	BRI.MAC SERVICE SRL. Via Borgoratto 18/b -29010 Gragnano Trebbiense (PC) Italy ph/fax 0039 0523-789094. www.snackbag.it



CHARACTERISTICS OF “SCHIACCIATA GENOVESE”

DESCRIPTION	Flatbread: salty bakery product. Cooked and broken dough.
APPEARANCE	Always RECTANGULAR shape
INGREDIENTS	Type “00” WHEAT flour, water, olive oil, extra virgin olive oil, iodized salt, malt extract (BARLEY malt, water, soft WHEAT malt flour), brewer's yeast.
PRODUCTION PLANT	SUPER OTTONE MARKET DI ALESSANDRO Traverso Via Roma, 14 – 29026 OTTONE (PC), Italy

NUTRITIONAL INFORMATION

PARAMETER	AVERAGE VALUE PER 100g
Energy	1601 kj 382 kcal
Fat - of which saturated	13 g 2 g
Carbohydrates - of which sugar	57 g 1.2 g
Protein	8.1g
Salt	2.10g

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CHARACTERISTICS OF LOCAL COPPA	
DESCRIPTION	COPPA NOSTRANA (local coppa)
INGREDIENTS	Pork coppa (origin: EU), salt, dextrose, flavourings, spices, preservatives: E250, E252. PRODUCTION: The local coppa is obtained from the cervical muscle of the pigs which, after salting, is wrapped in synthetic casing, tied, dried and seasoned. After the seasoning it is peeled and vacuum packed.
MODE OF CONSUMPTION	Ready for consumption
PRODUCTION PLANT	Salumificio San Carlo SpA Loc. San Pellegrino 310-310 A 29010 Ziano Piacentino (PC), Italy

NUTRITIONAL INFORMATION

PARAMETRE	AVERAGE VALUE PER 100g
Energy	1212 Kj 293 kcal –
Fat - of which saturated	21g 11g
Carbohydrates - of which sugar	1.0g 1.0g
Protein	25g
Salt	4.9g