



TECHNICAL DATA

SHEET Focaccia 30x20

Ed.: 1 Rev.: 0 April 2026



Product	
Trade name	Focaccia 30x20
Sales description	Part-baked bakery product
Ingredients	
Ingredients list in descending order	WHEAT flour (soft wheat), type "0", water, high-oleic sunflower oil, salt, sugar, brewer's yeast, preservative: sorbic acid.
Manufacturer	
Company name and address	Produced and packed by: Pangusto S.r.l. At the plant located at: Contrada Corso snc, Fullone Industrial Area - 87018 - San Marco Argentano (CS) VAT No.: 03434110783
Country of production	Italy
Packaging	
Primary packaging type	Coex A-PE 80/5/25 bags – Plastic recycling
Secondary packaging	No. 21 PAP – Cardboard – Paper recycling Packs per carton Carton dimensions: 40 x 25 x 21 cm
Palletisation	Dimensions: Pallet height: 204 cm Pallet: 9 layers of 9 cartons
Packaging compliance	The packaging used is compliant with MOCA regulations
Pack EAN code	8059388871254
Outer pack EAN code	8059388871339
Net product weight	400 g
Net pack weight	2,8 kg
Gross pack weight	3,3 kg
The weights stated (as this is an artisanal product) may vary slightly from the declared value, in accordance with Law of 25 October 1978, no. 6 October 1978, no. 690. Alignment of national legislation with Council Directive of the European Communities no. 76/211/EEC on the prepackaging by weight or by volume of certain prepacked products.	
Storage and Use	
Directions for use and storage	Packed in a protective atmosphere. Do not pierce the pack. Store in a cool, dry place away from light and heat sources (< 25 °C). Consume only after baking in a preheated oven at 250°C for 5–6 minutes. Once opened, keep refrigerated and consume within 2 days. Inside the pack there is an oxygen absorber, enclosed in a multilayer OPA/PP/PE film.

FUTURE FOOD CONSULTING S.R.L.s.

Via Pietro Metastasio, 122 – 80030 – San Vitaliano (NA) VAT/Tax

Code: 09471771213 REA No.: NA 1034527 PEC:

futurefoodconsulting@pec.it Email: info@futurefoodconsulting.it

www.futurefoodconsulting.it Tel/Mob: +39 081 1761 3203 / +39 393 186

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Minimum shelf life

90 days from the production date

Batch coding

The batch consists of a numerical sequence. The batch is printed on the label.

Allergens

Substances or products that may cause allergies or intolerances	YES	May contain	NO
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut, or their hybridised strains, and products thereof	X		
Crustaceans and crustacean-based products			X
Eggs and egg-based products			X
Fish and fish-based products			X
Peanuts and peanut-based products		X	
Soya and soya-based products		X	
Milk and milk-based products			X
Nuts			X
Celery and celery-based products			X
Mustard and mustard-based products		X	
Sesame seeds and sesame seed-based products			X
Sulphur dioxide and sulphites at concentrations above 10 mg/kg or 10 mg/litre, expressed as total SO ₂			X
Lupin and lupin-based products			X
Molluscs and mollusc-based products			X

Nutritional values in accordance with Regulation (EU) 1169/2011, Art. 31(4), points (b) and (c)

Average values per 100 g of product	Energy	281 kcal/1189 kJ
	Fat	1.7 g
	of which Saturated Fatty Acids	0.2 g
	Carbohydrate	56 g
	of which Sugars	1.4 g
	Protein	9g
	Salt	1.6 g

Compliance

Product compliant with the parameters and limits of EC Regulation 2073/05, as amended.

Pangusto S.r.l. and the premises it operates comply with the requirements set out in regulations on food hygiene and safety: Regulation (EC) No 852/2004 and Regulation (EC) No 178/2002. All products made by **Pangusto S.r.l.** undergo a series of checks throughout every stage of the production chain (cultivation and field treatments, harvesting, processing and storage).

Company Representative

Katiuscia Guido

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Code: 09471771213 Chamber of Commerce Reg. No.: NA 1034527

Certified Email (PEC): futurefoodconsulting@pec.it Email:

info@futurefoodconsulting.it www.futurefoodconsulting.it Tel/Mob: +39

081 1761 3203 / +39 393 186 6879