



TECHNICAL DATA SHEET Fo'nduja



Edition: 1 Rev: 0 April 2026

Product

Trade name	Fo'nduja
Sales description	Part-baked bakery product

Ingredients

Ingredients list in descending order	Soft WHEAT flour, Type "0", water, Spilinga 'Nduja (13%) (PORK FAT 42%, PORK MEAT 30%, HOT PEPPER 25%, salt 3%), salt, yeast, sugar, high-oleic sunflower seed oil. Preservative: potassium sorbate.
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Manufacturer

Company name and address	Made and packaged by: Pangusto S.r.l. At the facility located at: Contrada Corso snc, Fullone Industrial Area - 87018 - San Marco Argentano (CS) VAT No.: 03434110783
Country of origin	Italy

Packaging

Primary packaging type	Coex A-PE 80/5/25 bags – Plastic recycling
Secondary packaging	21 PAP – Cardboard – Paper recycling Pack size: 30 x 20 x 3 cm N Units per carton Carton size: 40 x 25 x 31 cm
Palletizing	Dimensions: Pallet height: 204 cm Pallet: 9 layers of 9 cartons
Packaging Compliance	The packaging used complies with MOCA regulations
EAN Code (Pack)	8059388871582
EAN Code (Outer Pack)	8059388871612
Net Weight (Product)	400 g
Net Weight (Packaging)	2.8 kg
Gross Weight (Packaging)	3.3 kg

The stated weights (as this is an artisanal product) may vary slightly from the declared value, in accordance with Law of October 25, 1978, no. October 6, 1978, no. 690. Alignment of national legislation with Council Directive of the European Communities no. 76/211/EEC on the prepackaging of certain prepackaged products sold by weight or by volume.

Storage and Use

FUTURE FOOD CONSULTINGS.R.L.S.

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

VAT/Tax ID: 09471771213 REA No.: NA 1034527

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Directions for use and storage	Packed in a protective atmosphere. Do not puncture the package. Store in a cool, dry place away from light and heat sources (< 25 °C). Cook before eating: bake in a preheated oven at 250°C for 5–6 minutes. After opening, refrigerate and use within 2 days. The package contains an oxygen absorber enclosed in a multilayer OPA/PP/PE film.		
Minimum shelf life storage	90 days from the production date		
Lot coding			
The lot consists of a numeric sequence. The lot 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 hybrid strains, and derived products	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	
Soybeans and soy-based products		X	
Milk and milk-based products			X
Tree nuts			X
Celery and celery-based products			X
Mustard and mustard-based products		X	
Sesame seeds and sesame seed-based products			X
Sulfur dioxide and sulfites at concentrations above 10 mg/kg or 10 mg/liter, expressed as total SO ₂			X
Lupins and lupin-based products			X
Mollusks and mollusk-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	352 kcal/1,479 kJ	
	Total Fat	11 g	
	of which Saturated Fat	3.5 g	
	Total Carbohydrate	53 g	
	of which Sugars	2.8 g	
	Protein	9 g	
	Salt	1.8 g	
Compliance			
Product complies with the parameters and limits of Regulation (EC) 2073/05, as amended.			

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

Company Representative

Katiuscia Guido

Disclosure or reproduction of this technical data sheet is prohibited without authorization from the Company Representative.

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