

## PRODUKT INFORMATION

|   |      |  |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
|---|------|--|--|--|-----------|------|----|--|-----------------------------|-----|------|--|---------------|------|---|--|--------------|-----|---|--|---------|------|---|--|------|-----|---|--|----------------|-----|---|--|
| <b>Produktbezeichnung</b>                   | :    | Piomaxim-Freeze-Forte  |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| <b>Sachbezeichnung</b>                      | :    | Bäckereihalbfabrikat   |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| <b>Artikel Nummer</b>                       | :    | 00878050025.0  |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| <b>Gebinde</b>                              | :    | Sack / 25 kg   |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| <b>Verpackung</b>                           | :    | Papiersack mit PE-Innenfolie   |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| <b>Zutaten</b>                              | :    | <b>Weizenquellmehl, Weizenkleber</b> , Mehlbehandlungsmittel (Ascorbinsäure), Enzyme ( <b>Weizen</b> )   |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| <b>Allergiehinweis</b>                      | :    | Enthält: Gluten<br>Kann Spuren enthalten von: -  |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| <b>Energie- und Nährwerte</b>               | :    | <table> <tr> <td>Kilojoule</td> <td>1619</td> <td colspan="2">kJ</td> </tr> <tr> <td>Kilokalorie</td> <td>384</td> <td colspan="2">kcal</td> </tr> </table>  |  |  | Kilojoule | 1619 | kJ |  | Kilokalorie                 | 384 | kcal |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| Kilojoule                                   | 1619 | kJ   |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| Kilokalorie                                 | 384  | kcal   |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| <i>pro 100g berechnet</i>                   |      |  |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
|   |      | <table> <tr> <td>Fett</td> <td>3.0</td> <td colspan="2">g</td> </tr> <tr> <td>davon gesättigte Fettsäuren</td> <td>0.5</td> <td colspan="2">g</td> </tr> <tr> <td>Kohlenhydrate</td> <td>43.5</td> <td colspan="2">g</td> </tr> <tr> <td>davon Zucker</td> <td>1.1</td> <td colspan="2">g</td> </tr> <tr> <td>Eiweiss</td> <td>42.8</td> <td colspan="2">g</td> </tr> <tr> <td>Salz</td> <td>0.1</td> <td colspan="2">g</td> </tr> <tr> <td>Nahrungsfasern</td> <td>2.6</td> <td colspan="2">g</td> </tr> </table> |  |  | Fett      | 3.0  | g  |  | davon gesättigte Fettsäuren | 0.5 | g    |  | Kohlenhydrate | 43.5 | g |  | davon Zucker | 1.1 | g |  | Eiweiss | 42.8 | g |  | Salz | 0.1 | g |  | Nahrungsfasern | 2.6 | g |  |
| Fett  | 3.0  | g  |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| davon gesättigte Fettsäuren                 | 0.5  | g  |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| Kohlenhydrate                               | 43.5 | g  |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| davon Zucker                                | 1.1  | g  |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| Eiweiss                                     | 42.8 | g  |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| Salz  | 0.1  | g  |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| Nahrungsfasern                              | 2.6  | g  |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| <b>Mikrobiologie</b>                        | :    | Die mikrobiologischen Kennwerte entsprechen der Schweizerischen Verordnung über die hygienisch-mikrobiologischen Anforderungen an Lebensmittel.  |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| <b>Lagervorschrift</b>                      | :    | kühl und trocken   |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| <b>Haltbarkeit</b>                          | :    | 12 Monate<br>(bei oben genannten Lagerbedingungen)   |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| <b>Ansprechpartner für Qualitätsfragen</b>  | :    | Martin Rüegger<br>qm@agrano.ch   |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |
| <b>Datum</b> (YYYY/MM/DD)<br><i>Version</i> | :    | 2018/09/13   |  |  |           |      |    |  |                             |     |      |  |               |      |   |  |              |     |   |  |         |      |   |  |      |     |   |  |                |     |   |  |