
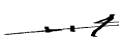


Nasri Nehmeh Bakery LTD. Nina Bakery Israel	Integrated Management System	Product Specification
 	V016 Nina Cocktail 6 cm, 18g, 4 kg	Page: 1 of 3 Specification no: V016 Version no: 12 Date: 15-02-24
Tel 972-4-8416403, Fax 972-4-8421462 , Haifa Israel E-mail: n_bakery@netvision.net.il		


1.	Company	Nina Bakery
2.	Nina Article	V016 , Nina Cocktail, 6 cm, 18 g, 4 kg .
3.	Photo	
4.	Product description	<ul style="list-style-type: none"> - Flat bread that splits into two layers with a space between them, this pocket is built during the baking process that does not take more than 1 minute. -Baked from yeast fermented dough and processed, baked, packed and frozen as requested.
4.1	Colour	- Yellow with a slightly brown crust.
4.2	Smell	- Aromatic bread
4.3	Taste	- Typical natural and pure bready taste.
4.4	Texture and Consistency (after defrosting)	- Fluffy, fresh and flexible with artisan cracks caused by steam pressure during baking
5.	Storage and transporting	<ul style="list-style-type: none"> - Packed, stored and transported in freezing conditions (-°18C) - Transported and marketed in proper sanitary conditions
6.	Shelf life frozen pita	18 months from the production date of frozen products that are stored in freezing (-18°C) in proper conditions.
7.	Technical data	
7.1	Moisture test (in moisture analyser) of pita after baking and cooling:	Minimum 34 %
7.2	Measurements	Nina Cocktail: Ø 6 cm ± 1 cm
7.3	Net weight	Nina Cocktail: 18 g. (-8%) (+20%)
8.	Ingredients: (ingredients with allergenic potential are bold printed in accordance to Eu 1169/2011))	Wheat flour (gluten) , water, spelt flour (gluten) , salt, yeast. (May contain soy)- possibility of cross contamination of soy in wheat flour because of wheat shipping to the flour mill cross and agriculture crops
9	Labels	
9.1	Bag label	No label on bag.
9.2	Case label	Name of product, weight, ingredients, defrosting instruction nutrition table, producer, importer name, best before date, lot nr, Kosher stamp. EAN nr7 290002 066538

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9.3	Production date Expiring date	dd/mm/yyyy, HH:MM, printed on the long side of the case dd/mm/yyyy printed on the long side of the case
10.	Nutritional facts (per 100 gr) Energy Total fat Of which saturated fats Carbohydrate Of which sugars Dietary fiber Protein Salt	 224 kcal 1.5 g 0.3 g 43 g 2.6 g 3.1 g 8.2 g 1.4 g
11.	Microbiological characteristic data: (examination of packed pitas in an external lab)	
11.1	Total count of aerobic microorganisms	< 5000 per 1 g
11.2	Total count of coliform bacteria	< 100 per 1 g
11.3	Mould count	< 100 per 1 g
11.4	Yeast count	< 100 per 1 g
11.5	Staphylococcus aureus coagulase positive count	< 50 per 1 g
11.6	E. coli	< 10 per 1 g
11.7	Enterococci bacteria	< 100 per 1 g
11.8	Presence of Salmonella bacteria	Negative in 25 g
11.9	Bacillus cereus	< 100 per 1 g
11.10	Listeria	Negative in 25 g
12.	Chemical characteristic	
12.1	Pesticide residues	(EC) 396/2005 and amendments
12.2	heavy metals	(EC) No 2032/915 and amendments
12.3	Aflatoxins	(EC) No 2032/915 and amendments
13.	Packaging:	
13.1	Bag	Plastic bag
13.2	Case	Wavy carton
13.3	Pallet	Euro pallet



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14.	Logistic information	
14.1	Bag	4 kg bulk in one plastic bag (± 220 pieces)
14.2	Case	Dimension case: 40 x 30 x 18 cm, 1 bag per case
14.3	Pallet	8 cases per layer, 12 layers per pallet = 96 cases per pallet Total height 231 cm (included euro pallet)
15.	Defrosting instructions	<p>General information:</p> <ul style="list-style-type: none"> The product loses its softness rapidly if stored between (-7°) and (+35)°C. The product can retain its properties for a long time if defrosted by warm preparation instruction, see below and kept above 50°C with humid conditions. <p>Warm preparation: <u>Oven:</u> sprinkle on both sides evenly with a little water and place in preheated oven (80-90)°C for 5-6 minutes or until soften. <u>Oven with water:</u> preheat oven to (80-90)°C, spread the pita out on a network tray, steam for 20-30 seconds, heat for 5-6 minutes or until soften. <u>Toaster:</u> heat until soft or crusty <u>Contact grill:</u> grill until outside is crispy and inside the pita is warm and soft For best softness use at most during the next 12 hours.</p> <p>Cold preparation: Spread the pitas covered against drying at room temperature for 30 minutes or until soften. For best softness use at most during the next 3 hours. Shelf life after defrosting: maximum 48 hours at room temperature. Do not store at chilled temperatures. Do not refreeze after defrosting.</p>
16.	Kosher	The product is under supervision of: <ul style="list-style-type: none"> - The chief rabbinate of Haifa and the county. - Landau bni barak
17.	Hlal	The product is certified by Halal Audit Company HAC
18.	Consumers	All consumers, except babies and people sensitive to gluten.

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