


Nasri Nehmeh Bakery LTD. Nina Bakery Israel	Integrated Management System	Product Specification
 	<p><b>V016</b></p> <p><b>Nina Cocktail 6 cm, 18 g, 4 kg</b></p>	<p>Page: 1 of 3</p> <p>Specification no: V016</p> <p>Version no: 06</p> <p>Date: 29-05-2017</p>
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"> <li>- 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.</li> <li>- Baked from yeast fermented dough and processed, baked, packed and frozen as requested.</li> </ul>
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 <b>with artisan cracks caused by steam pressure during baking</b>
5.	Storage and transporting	<ul style="list-style-type: none"> <li>- Packed, stored and transported in freezing conditions (-18°C).</li> <li>- Transported and marketed in proper sanitary conditions</li> </ul>
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 (examination of 10 packed pitas)	Nina Cocktail: $\varnothing$ 6 cm $\pm$ 1 cm
7.3		Nina Cocktail: 18 g. (-8%) (+20%)

**Signature Quality Assurance**




Nasri Nehmeh Bakery LTD. Nina Bakery Israel	Integrated Management System	Product Specification
 	<b>V016</b>  <b>Nina Cocktail 6 cm, 18 g, 4 kg</b>	Page: 2 of 3  Specification no: V016  Version no: 06  Date: 29-05-2017
Tel 972-4-8416403, Fax 972-4-8421462 , Haifa Israel E-mail: n_bakery@netvision.net.il		

	Net weight (- weighing of 10 pitas after cooling)	
8.	Ingredients: (ingredients with allergenic potential are bold printed in accordance to Eu 1169/2011) )	<b>Wheat</b> flour ( <b>gluten</b> ), water, salt, yeast, dietary fiber (May contain <b>soy</b> )- 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, packed bulk in one plastic bag Name of product, weight, ingredients, defrosting instructions, producer, importer name, Kosher stamp. Multi language label. EAN nr. 7290002066538
9.2	Case label	
9.3	Production date Expiring date	
10.	Nutritional facts (per 100 g.)	
	Energy	935kJ/221 Kcal
	Total fat	1.2 g
	Of which saturated fats	0.3 g
	Carbohydrate	43 g
	Of which sugars	1.9 g
	Dietary fiber	4.0 g
	Protein	7.5 g
	Salt	1.4 g
11.	Microbiological characteristic data: (examination of packed pitas in an external lab)	According to Israeli standards: 885/3,4,8,6,7,12,5
	Analysis method	
11.1	Total count of aerobic microorganisms	
11.2	Total count of coliform bacteria	
11.3	Mould count	
11.4	Yeast count	
11.5	Staphylococcus aureus	
11.6	coagulase positive count	
11.7	E. coli	
11.8		

**Signature Quality Assurance**





Nasri Nehmeh Bakery LTD. Nina Bakery Israel	Integrated Management System	Product Specification
 	<b>V016</b>  <b>Nina Cocktail 6 cm, 18 g, 4 kg</b>	Page: 3 of 3  Specification no: V016  Version no: 06  Date: 29-05-2017
Tel 972-4-8416403, Fax 972-4-8421462 , Haifa Israel E-mail: n_bakery@netvision.net.il		

11.9 11.10	Enterococci bacteria Presence of Salmonella bacteria Bacillus cereus Listeria	< 100 per 1 g Negative in 25 g
12.  12.1 12.2 12.3	Packaging:  Bag Case Pallet	  Plastic bag Wavy carton Euro pallet
13.  13.1 13.2 13.3	Logistic information  Bag Case Pallet	4 kg bulk in one plastic bag ( $\pm$ 220 pieces) Dimension case: 40 x 30 x 18 cm, 1 bag per case 8 cases per layer, 12 layers per pallet = 96 cases per pallet Total height 231 cm (included euro pallet)
14.	Defrosting instructions	<b>General information:</b> <ul style="list-style-type: none"> <li>The product loses its softness rapidly if stored between (-7°) and (+35)°C.</li> <li>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.</li> </ul> <b>Warm preparation:</b> <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

**Signature Quality Assurance**



Nasri Nehmeh Bakery LTD. Nina Bakery Israel	Integrated Management System	Product Specification
 	<b>V016</b>  <b>Nina Cocktail 6 cm, 18 g, 4 kg</b>	Page: 4 of 3  Specification no: V016  Version no: 06  Date: 29-05-2017
Tel 972-4-8416403, Fax 972-4-8421462 , Haifa Israel E-mail: n_bakery@netvision.net.il		

		<p><u>Contact grill:</u> grill until outside is crispy and inside the pita is warm and soft  <b>For best softness use at most during the next 12 hours.</b></p> <p><b>Cold preparation:</b>  Spread the pitas covered against drying at room temperature for 30 minutes or until soften.  <b>For best softness use at most during the next 3 hours.</b>  Shelf life after defrosting: maximum 48 hours at room temperature. Do not store at chilled temperatures. Do not refreeze after defrosting.</p>
15.	Kosher	The product is under supervision of: - The chief rabbinate of Haifa and the county. - Landau bni barak
16.	Hlal	The product is certified by Halal Audit Company HAC
17.	Consumers	All consumers, except babies and people sensitive to gluten.

**Signature Quality Assurance**

