


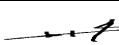




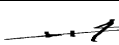
Nasri Nehmeh Bakery LTD. Nina Bakery Israel	Integrated Management System	Product Specification
 	V033 Nina Wheat Breadsticks , 19 x 2,5/1,5 cm, ± 28 g, 5 kg	Page: 1 of 5 Specification no: V033 Version no: 06 Date: 04-03-24
Tel 972-4-8416403, Fax 972-4-8421462 , Haifa Israel E-mail: n_bakery@netvision.net.il		



1.	Company	Nina Bakery
2.	Nina Article	V033, Nina Wheat Breadsticks, 19x 2,5/1,5 cm,± 28g, 5 kg
3.	Photo	
4.	Product description	<ul style="list-style-type: none"> - Long, small piece of bread. - Baked from yeast fermented dough and processed, baked, packed and frozen as requested..
4.1	Colour	- Light brown color.
4.2	Smell	- Aromatic bread
4.3	Taste	- Typical natural and pure bready taste.
4.4	Texture and Consistency (after defrosting)	- Fluffy and 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	

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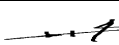
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7.1	Moisture test (in moisture analyser) of pita after baking and cooling:	Minimum 34 %
7.2	Measurements	Nina Breadstick: : length: target=190mm (range=160-200) width: target=25 mm (range=22-28) height: target=15 mm (range=10-20)
7.3	Weight	Nina Breadstick : 28 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, olive oil. (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 instructions, producer, importer name, Kosher stamp. Multi language label. EAN nr. 7290002066651
9.3	Production date	DD/MM/YYYY, HH:MM, printed on the long side of the case

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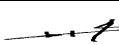
	Expiring date	MM/YYYY printed on the long side of the case
10.	Nutritional facts (per 100 gr)	
	Energy	224 kcal
	Total fat	1.5 g
	Of which saturated fats	0.3 g
	Carbohydrate	43 g
	Of which sugars	2.6 g
	Dietary fiber	3.1 g
	Protein	8.2 g
	Salt	1.4 g
11.	Microbiological characteristic data: (examination 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



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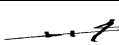
11.6	E. coli	< 10 per 1 g
11.7	Enterococci bacteria	< 100 per 1 g
11.8	Presence of Salmonella bacteria	Negative in 25 g
11.9	Bacillus cereus	< 100 per 1 g
11.10	Listeria	Negative in 25 g
12.	Chemical characteristic	
12.1	Pesticide residues	(EC) 396/2005 and amendments
12.2	heavy metals	(EC) No 2032/915 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
14.	Logistic information	
14.1	Bag	One big bag
14.2	Case	Dimension case: 40 x 30 x 18cm, (bulk)
14.3	Pallet	8 cases per layer, 12 layers per pallet= 96 cases per pallet Total height 231 cm (included euro pallet)



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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. <p>Warm preparation:</p> <p><u>Oven</u>: preheat oven to (200)°c , spread the breadsticks out on a network tray, heat for 5-6 minutes or until crispy.</p> <p><u>Toaster</u>: heat until crusty</p> <p><u>Contact grill</u>: grill until outside is crispy and inside is warm</p> <p>For best softness use at most during the next 12 hours.</p> <p>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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