Nasri Nehmeh Bakery LTD. Nina Bakery Israel	Integrated Management System	Product Specification
Received a kery	V033 Nina Wheat Breadsticks , 20 x 2,5/3 cm, ± 28 g, 5 kg	Page: 1 of 3 Specification no: V033 Version no: 02 Date: 29-05-2017
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, 20 x 2,5/3cm,± 28g, 5 kg	
3.	Photo	REAL CONT	
4.	Product description	<ul> <li>Long, small piece of bread.</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 and fresh	
5.	Storage and transporting	<ul> <li>Packed, stored and transported in freezing conditions</li> <li>(-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 Breadstick: 20 ± 1.5 cm x 2,5/3 ±0.3 cm	
7.3	Net weight (- weighing of 10 pitas after cooling)	Nina Breadstick: 28 g. (-8%) (+20%)	

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RECEIVE RY	V033 Nina Wheat Breadsticks , 20 x 2,5/3 cm, ± 28 g, 5 kg	Page: 2 of 3 Specification no: V033 Version no: 02 Date: 29-05-2017
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8.	Ingredients: (ingredients with allergenic potential are bold printed) Ingredients: (ingredients with allergenic potential are bold printed in accordance to Eu 1169/2011))	Wheat flour (gluten), water, salt, yeast, olive oil ,dietary fiber 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 Expiring date	DD/MM/YYYY, HH:MM printed on the long side of the case MM/YYYY printed on the long side of the case
10.	Nutritional facts (per 100 gr )	
	Energy Total fat Of which saturared fats Carbohydrate Of which sugars Dietary fiber Protein Salt	935 kJ/221Kcal 1.2 g 0.3 g 43 g 1.9 g 4.0 g 7.5 g 1.4 g
11.	Microbiological characteristic data: (examination of packed pitas in an external lab)	
	Analysis method	According to Israeli standards: 885/3,4,8,6,7,12,5
11.1	Total count of aerobic microorganisms	< 1000 per 1 g

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	Nasri Nehmeh Bakery LT Nina Bakery Israel	D.	Integrated	Product
	Nina Bakery Israel		Management System	Specification
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Tel 972	-4-8416403, Fax 972-4-8421462 , E-mail: n_bakery@netvision.net			
11.2	Total count of coliform bacteria	< 10 per	-	
11.3	Mould count	< 10 per	1 g	
11.4	Yeast count	< 10 per	1 g	
11.5	Staphylococcus aureus	< 50 per	1 g	
	coagulase positive count		- 0	
11.6		< 10 mor	1 a	
_	E. coli < 10 per 1 g			
11.7	Entercocci bacteria	< 100 per 1 g		
11.8	Presence of Salmonella	Negative in 25 g		
11.9	bacteria			
11.10	Bacillus cereus	< 100 per	1g	
	Listeria	Negative in	-	
12. 12.1 12.2 12.3	Packaging: Bag Case Pallet	Plastic bag Wavy cartor Euro pallet	n	tres Balary
13.	Logistic information			
13.1	Bag	One big bag	Ş	
13.2	Case	Dimension case: 40 x 30 x 18cm, (± 175 pieces)		
13.3	Pallet	8 cases per layer, 12 layers per pallet = 96 cases per pallet		
			t 231 cm (included euro pallet)	· 1
14.	Preparation instructions	General inf		
±.			ict lose its properties rapidly	
		-	between (-7°) and (+35)°C.	
				long times if
		-	ict can retain its properties for a	-
			y warm preparation instruction,	see below Warm
		preparation	1:	
			eat oven to (200)°C, spread the y, heat for 5-6 minutes or until	

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		Toaster: heat until crusty Contact grill: grill until outside is crispy and inside is warm <b>For best freshness use at most during the next 12 hours.</b> Shelf life after defrosting: maximum 48 hours at room temperature. Do not store at chilled temperatures. Do not refreeze after defrosting.	
15.	Kosher	<ul> <li>The product is under supervision of:</li> <li>The chief rabbinate of Haifa and the county.</li> <li>Landau bni barak</li> </ul>	
16.	Hlal	The product is certified by Halal Audit Company HAC	
17.	Consumers	All consumers, except babies and people sensitive to gluten.	

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