

Code: 01080463 **SFIZIO CROCK 10**
State: Approved by RAQ on 08/01/2019

Product description

mix in powder for focaccia and pizza "Romana" style.

Sales name

semifinished product for focaccia and pizza "Romana" style.

Ingredients

WHEAT flour, durum WHEAT flour, salt, dried WHEAT sourdough, WHEAT malt flour, enzymes, flour treatment agent: E300 .

THE PRODUCT MAY CONTAIN SOY, MILK AND SESAME.

Storage & shelf-life

at least 12 months in original package in a cool and dry storage

Packaging

10 kg (net) polythene lined paper bag

Directions to use

Focaccia Romana Sfizio Crock

INGREDIENTS

Sfizio Crock	g 1.000
wheat flour (200/220 W)	g 1.000
Salt	g 30
Yeast	g 10
Extra virgin olive oil	g 30
Water	g 1.400/1.500*

*water quantity can change depending on quality of flour

Mixing time

(spiral kneading machine) 16 minutes

Dough temperature 25-26°C

Proofing 60 minutes at 25-26°C

Scaling weights 800/900 grams

Rising 16 hrs at 5°C, after 60 mins at 24-25°C, then 120 mins at 28°C

Baking around 9 minutes at 260-270°C, giving steam

KNEADING: around 16 minutes (referred to spiral kneading machines). Start kneading all the ingredients with just 1 liter of water; when the dough is formed and presents a good elasticity, add the remaining water in 3/4 shots making sure that it is completely absorbed. Knead in any case until you get an elastic dough.

RESTING TIME: put the dough in a greased box and let rest for 60 minutes at 25-26°C.

SHAPING: divide in the desired pieces, roll up the dough shaping oval loaves and place them in a greased box .

RISING: put the dough at 5°C for 16 hours. The next day, place it at 24-25°C for 60 minutes so they can get warmer, then put it in a proofing chamber at 28°C for 120 minutes.

FORMING: Place a loaf upside down on a table abundantly floured with durum wheat semolina and dust the surface too. Thin and stretch the dough using your fingers in order to obtain a rectangular shape.

BAKING: remove the flour in excess and place the dough on a bread peel, drizzle with extra virgin olive oil and salt and bake for 9 minutes at 260/270 ° C.

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Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g
(OBTAINED BY CALCULATION)

Energy_____	1418	kJ
	334	kcal
Fat_____	1.4	g
of which saturated__	0.3	g
Carbohydrate_____	66	g
of which sugar_____	1.5	g
Food fibre_____	3.9	g
Protein (N*6.25)_____	12.5	g
Salt_____	2	g

Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 1169/2011/UE:

Cereals containing gluten and products thereof_____ X (wheat, durum wheat)
Crustaceans and products thereof_____
Eggs and products thereof_____
Fish and products thereof_____
Peanuts and products thereof_____
Soybeans and products thereof:_____ CC
Milk and products thereof (including lactose)_____ CC
Nuts and products thereof_____
Celery and product thereof_____
Mustard and products thereof_____
Sesame seeds and products thereof_____ CC
Sulphur dioxide and sulphites at conc. of more
than 10 mg/kg_____
Lupin and products thereof_____
Molluscs and products thereof_____

Key: X = present; (ingredient which contains it)
CC = the presence due to cross contamination cannot be excluded.

Certifications

Preferential Origin for European Customs Code

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Statements

GMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

Traceability

Product traceability is made according to Regulation (EC) 178/2002.