



Bistoccu di Montresta

- WHOLEMEAL -

TRADE NAME

LEGAL CLASSIFICATION

INGREDIENTS

ALLERGENS

ORGANOLEPTIC PROPERTIES

METRIC PARAMETERS

PACKAGING

STORAGE PROCEDURES

BATCH IDENTIFICATION

SHELF LIFE

ANALYTICAL PROPERTIES

Humidity 5,69±0,38 G/100 G
 Proteins 11,75±0,85 G/100 G (N X 6,25)
 Fats 2,62±0,28 G/100 G
 Dietary Fibres 11,7±1,6 G/100 G
 Ashes 3,86±0,20 G/100 G
 Carbohydrates 64,38±1,88 G/100 G
 Energetic value 352±4 Kcal/100 G
 Energetic value 1 485±17 Kj/100 G

NUTRITIONAL FACTS

MAIN REFERENCES

Dry bread

Durum wheat wholemeal flour, salt, water, beer yeast, malted wheat flour.
 Preservative free

Gluten

Bread toasted dry by the flavorful and fragrant taste.
 It keeps a long conservation while not containing preservatives.
 Absence of crumb.
 Color uniform dark yellowish.

Average weight per package: 250g
 Size: 12 x 30 x 6 cm (Width x Height x Depth)

Plastic wrap film

Store in a cool, dry place,
 at room temperature

Date of production

10 months from production
 (Shelf life in analysis)

Composition of Sugars

Glucose 0,591±0,094 g/100 g
 Fructose 1,19±0,19 g/100 g
 Lactose < LoQ g/100 g
 Sucrose < LoQ g/100 g
 Maltose 3,62±0,57 g/100 g
 Sodium 10 100±1 400 mg/kg

1484 kJ/100g · 351 kcal/100g



Code	Description	Bar code	Packaging	Tare g	Packs per carton	Cartons per layer	Platform layers	Size cm	Type
109	BdM - Wholemeal	8050043390059	Plastic wrap film	2	12	8	6/7	39,5x29,5x32,5	Display box