

 cassibba PRODOTTI DOLCIARI DAL 1985	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 1 a 4
	“SEMI-FINISHED” LINE Redatto conformemente agli standard BRC Food e IFS Food	

GENERAL DATA

Description: *bakery product – only for professional use*

Brand: CASSIBBA

Manufacturer: *Prodotti dolciari Cassibba srl*

Lot: *corresponds to the production day based on the Gregorian calendar.*

E.g: Lot 36 – production date: 05/02/current year

DESCRIPTION

Storage: *keep in a fresh and dry place, away from heat source, at room temperature of 20°C*

Shelf-life: *365 days*

PRODUCT LIST

The following items, which share the same recipe, can also be produced in different packaging formats

CODE	PRODUCT NAME	PACKAGING n.1 SEMI FINISHED	PACKAGING n.2 BLISTER	WEIGHT PER PIECE	IMAGE
01001	Boat tart l.mm.67	Pcs.250	/	11 g approx.	
01001BL	Boat tart l.mm.67	/	Pcs.180		
00002	Mignon tart dm.mm.44	Pcs.250	/	11 g approx.	
94028	Mignon tart dm.mm.44	/	Pcs.216		
00003	Medium tart dm.mm.52	Pcs.250	/	12 g approx.	
88029	Medium tart dm.mm.52	/	Pcs.168		
00001	Micro tart dm.mm.38	Pcs.300	/	9 g approx.	
00001BLI	Micro tart dm.mm.38	/	Pcs.324		
00004	Big tart dm.mm.74	Pcs.100	/		

Emesso da: Prodotti Dolciari Cassibba Srl

Approvato da: Amministratore Cassibba Giorgio

	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 2 a 4
	“SEMI-FINISHED” LINE Redatto conformemente agli standard BRC Food e IFS Food	

00004PZ90	Big tart dm.mm.74	/	Pcs.90	29 g approx.	
00005	Extra big tart dm.mm.102	Pcs.72	/	41 g approx.	
00005PZ	Extra big tart dm.mm.102	Pcs.64	/		
0000ART	Mignon artisanal tart dm.mm.53	Pcs.250	/	13 g approx.	
00001ART	Big artisanal tart dm.mm.90	Pcs.100	/	35 g approx.	

INGREDIENTS

Type 00 **WHEAT** flour, vegetable margarine ((vegetable fats: palm; water, vegetable oil: sunflower, emulsifier: mono- and diglycerides of fatty acids E471, salt, flavorings, acidity regulator: citric acid E330)), sugar, **EGG**, **BARLEY** malt, inverted sugar syrup, **BUTTER (0,3%)**, coloring: mixture of carotenoids and paprika extract, vanillin

NUTRITIONAL TABLE

Nutrient	100 g	RA	Reference assumptions*
Energy	1838 kJ	21,9 %	8400 kJ
	438 kcal		2000 kcal
Fat	19 g	27,1 %	70 g
of which saturates	8,9 g	44,5 %	20 g
Carbohydrate	59 g	22,7 %	260 g
of which sugars	17 g	18,9 %	90 g
Fibre	1,2 g		
Protein	7,2 g	14,4 %	50 g
Salt	0,05 g	0,8 %	6 g

* REFERENCE ASSUMPTIONS OF AN AVERAGE ADULT (8400 KJ / 2000 KCAL)

Emesso da: Prodotti Dolciari Cassibba Srl	Approvato da: Amministratore Cassibba Giorgio
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	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 3 a 4
	“SEMI-FINISHED” LINE Redatto conformemente agli standard BRC Food e IFS Food	

ALLERGENS

The product may contain: Lupins, Mustard, Almonds, Peanuts, Soybeans

LOGISTIC DATA - the palletization can vary on customer request

Pallet type: EPAL (or plastic pallet) pallet protection: white stretch film, cardboard corner, plastic hood covers

Number of boxes: 126

Cartons per layer: 9

Number of layer: 14

platform height (including pallet): 245

PACKAGING - SEMI FINISHED

Compliant with D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011 and subsequent amendments. Primary packaging: Polyethylene for food. Secondary packaging: Carton

PACKAGING - BLISTER

Conforms to D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011 and subsequent amendments. Primary packaging: PET blister LDPE shrink film and/or HDPE open envelope Secondary packaging: Cardboard

CHEMICAL PARAMETERS

Values compliant with Reg (UE) 2023/915 and subsequent amendments, values compliant with Reg (CE) 396/2005 and subsequent amendments

MICROBIOLOGICAL PARAMETERS

Values in accordance with GMP. Total bacterial count: ≤ 1000 CFU/g; Escherichia coli: ≤ 10 CFU/g; Coagulase-positive staphylococci: ≤ 10 CFU/g; Bacillus cereus: ≤ 100 CFU/g; Yeasts and molds: ≤ 1000 CFU/g; Salmonella spp.: Absent in 25 g; Listeria monocytogenes: Absent in 25 g.

	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026
	“SEMI-FINISHED” LINE Redatto conformemente agli standard BRC Food e IFS Food	

HACCP DECLARATION

Compliant with D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011, Reg. CE 915/2023 and subsequent

GMO DECLARATION

The plant does not use ingredients derived from GMOs

CERTIFICATIONS AND AUTHORIZATIONS

Sanitary authorization ISO 9001: 2015 certification BRC / IFS standard

REVISION

Reason for Revision 02 – 30/09/2026: Removal of the summary allergen declaration, as allergens are already highlighted in the ingredients list.

	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 1 a 4
	“SEMI-FINISHED” LINE WITH BUTTER Redatto conformemente agli standard BRC Food e IFS Food	

GENERAL DATA

Description: *bakery product - only for professional use*

Brand: CASSIBBA

Manufacturer: *Prodotti dolciari Cassibba srl*

Lot: *corresponds to the production day based on the Gregorian calendar.*

E.g: Lot 36 – production date: 05/02/current year

DESCRIPTION

Storage: *keep in a fresh and dry place, away from heat source, at room temperature of 20°C*

Shelf-life: *365 days*

PRODUCT LIST

The following items, which share the same recipe, can also be produced in different packaging formats

CODE	PRODUCT NAME	PACKAGING n.1 SEMI FINISHED	PACKAGING n.2 BLISTER	WEIGHT PER PIECE	IMAGE
01001B	Boat tart with butter l.mm.67	Pz.250	/	11 g circa	
01001B180	Boat tart with butter l.mm.67	/	Pz.180		
00002B	Mignon tart with butter dm.mm.44	Pz.250	/	11 g circa	
00002B216	Mignon tart with butter dm.mm.44	/	Pz.216		
00003B	Medium tart with butter dm.mm.52	Pz.250	/	12 g circa	
88029B	Medium tart with butter dm.mm.52	/	Pz.168		
00001B	Micro tart with butter dm.mm.38	Pz.300	/	9 g circa	

Emesso da: Prodotti Dolciari Cassibba Srl

Approvato da: Amministratore Cassibba Giorgio

00004B	Big tart with butter dm.mm.74	Pz.100	/	29 g circa	
00005B	Extra big tart with butter dm.mm.102	Pz.72	/	41 g circa	
000ARTB	Mignon artisanal tart with butter dm.mm.53	Pz.250	/	13 g circa	
0001ARTB	Big artisanal tart with butter dm.mm.90	Pz.100	/	35 g circa	
00001ARTB	Big artisanal tart with butter dm.mm.90	Pz.90	/		

INGREDIENTS

Type 00 **WHEAT** flour, sugar, **BUTTER (18,6%)**, **EGG**, **BARLEY** malt, inverted sugar syrup, vanillin, coloring: mixture of carotenoids and paprika extract

NUTRITIONAL TABLE

Nutrient	100 g	RA	Reference assumptions*
Energy	1822 kJ	21,7 %	8400 kJ
	434 kcal		2000 kcal
Fat	17 g	24,3 %	70 g
of which saturates	11 g	55,0 %	20 g
Carbohydrate	62 g	23,8 %	260 g
of which sugars	19 g	21,1 %	90 g
Fibre	1,2 g		
Protein	7,6 g	15,2 %	50 g
Salt	0 g	0,0 %	6 g

* REFERENCE ASSUMPTIONS OF AN AVERAGE ADULT (8400 KJ / 2000 KCAL)

	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 3 a 4
	“SEMI-FINISHED” LINE WITH BUTTER Redatto conformemente agli standard BRC Food e IFS Food	

ALLERGENS

The product may contain: Lupins, Mustard, Almonds, Peanuts, Soybeans

LOGISTIC DATA - the palletization can vary on customer request

Pallet type: EPAL (or plastic pallet) pallet protection: white stretch film, cardboard corner, plastic hood covers

Number of boxes: 126

Cartons per layer: 9

Number of layer: 14

platform height (including pallet): 245

PACKAGING - SEMI FINISHED

Compliant with D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011 and subsequent amendments. Primary packaging: Polyethylene for food. Secondary packaging: Carton

PACKAGING - BLISTER

Conforms to D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011 and subsequent amendments. Primary packaging: PET blister LDPE shrink film and/or HDPE open envelope Secondary packaging: Cardboard

CHEMICAL PARAMETERS

Values compliant with Reg (UE) 2023/915 and subsequent amendments, values compliant with Reg (CE) 396/2005 and subsequent amendments

MICROBIOLOGICAL PARAMETERS

Values in accordance with GMP. Total bacterial count: ≤ 1000 CFU/g; Escherichia coli: ≤ 10 CFU/g; Coagulase-positive staphylococci: ≤ 10 CFU/g; Bacillus cereus: ≤ 100 CFU/g; Yeasts and molds: ≤ 1000 CFU/g; Salmonella spp.: Absent in 25 g; Listeria monocytogenes: Absent in 25 g.

	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 4 a 4
	“SEMI-FINISHED” LINE WITH BUTTER Redatto conformemente agli standard BRC Food e IFS Food	

HACCP DECLARATION

Compliant with D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011, Reg. CE 915/2023 and subsequent

CERTIFICATIONS AND AUTHORIZATIONS

Sanitary authorization ISO 9001: 2015 certification BRC / IFS standard

GMO DECLARATION

The plant does not use ingredients derived from GMOs

REVISION

Reason for Revision 02 – 30/09/2026: Removal of the summary allergen declaration, as allergens are already highlighted in the ingredients list.

	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 1 a 4
	“SEMI-FINISHED” SALTY LINE Redatto conformemente agli standard BRC Food e IFS Food	

GENERAL DATA

Description: *bakery product - only for professional use*

Brand: CASSIBBA

Manufacturer: *Prodotti dolciari Cassibba srl*

Lot: *corresponds to the production day based on the Gregorian calendar.*

E.g: Lot 36 – production date: 05/02/current year

DESCRIPTION

Storage: *keep in a fresh and dry place, away from heat source, at room temperature of 20°C*

Shelf-life: *365 days*

PRODUCT LIST

The following items, which share the same recipe, can also be produced in different packaging formats

CODE	PRODUCT NAME	PACKAGING n.1 SEMI FINISHED	PACKAGING n.2 BLISTER	WEIGHT PER PIECE	IMAGE
01901	Boat salty tart l.mm.67	Pcs.250	/	11 g approx.	
01001BBL	Boat salty tart l.mm.67	/	Pcs.180		
00902	Mignon salty tart dm.mm.44	Pcs.250	/	11 g approx.	
80081	Mignon salty tart dm.mm.44	/	Pcs.216		
00003BR	Medium salty tart dm.mm.52	Pcs.250	/	12 g approx.	
00003BRP	Medium salty tart dm.mm.52	/	Pcs.168		
00901	Micro salty tart dm.mm.38	Pcs.300	/	9 g approx.	
00001BBRI	Micro salty tart dm.mm.38	/	Pcs.324		

Emesso da: Prodotti Dolciari Cassibba Srl

Approvato da: Amministratore Cassibba Giorgio

	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 2 a 4
	“SEMI-FINISHED” SALTY LINE Redatto conformemente agli standard BRC Food e IFS Food	

00903	Big salty tart dm.mm.74	Pcs.100	/	29 g approx.	
94085	Big salty tart dm.mm.74	/	Pcs.90		
00005BR	Extra big salty tart dm.mm.102	Pcs.72	/	41 g approx.	
00005RPZ	Extra big salty tart dm.mm.102	Pcs.64	/		
0002ARTBR	Mignon artisanal salty tart dm.mm.53	Pcs.250	/	13 g approx.	
0001ARTBR	Big artisanal salty tart dm.mm.90	Pcs.100	/	35 g approx.	

INGREDIENTS

Type 00 **WHEAT** flour, vegetable margarine ((vegetable fats: palm; water, vegetable oil: sunflower, emulsifier: mono- and diglycerides of fatty acids E471, salt, flavorings, acidity regulator: citric acid E330)), sugar, **BARLEY** malt, **EGG**, salt

NUTRITIONAL TABLE

Nutrient	100 g	RA	Reference assumptions*
Energy	1858 kJ	22,1 %	8400 kJ
	444 kcal		2000 kcal
Fat	23 g	32,9 %	70 g
of which saturates	11 g	55,0 %	20 g
Carbohydrate	51 g	19,6 %	260 g
of which sugars	7,3 g	8,1 %	90 g
Fibre	1,2 g		
Protein	7,7 g	15,4 %	50 g
Salt	1,8 g	30,0 %	6 g

* REFERENCE ASSUMPTIONS OF AN AVERAGE ADULT (8400 KJ / 2000 KCAL)

Emesso da: Prodotti Dolciari Cassibba Srl	Approvato da: Amministratore Cassibba Giorgio
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	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 3 a 4
	“SEMI-FINISHED” SALTY LINE Redatto conformemente agli standard BRC Food e IFS Food	

ALLERGENS

The product may contain: Milk, Lupins, Mustard, Almonds, Peanuts, Soybeans

LOGISTIC DATA - the palletization can vary on customer request

Pallet type: EPAL (or plastic pallet) pallet protection: white stretch film, cardboard corner, plastic hood covers

Number of boxes: 126

Cartons per layer: 9

Number of layer: 14

platform height (including pallet): 245

PACKAGING - SEMI FINISHED

Compliant with D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011 and subsequent amendments. Primary packaging: Polyethylene for food. Secondary packaging: Carton

PACKAGING - BLISTER

Conforms to D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011 and subsequent amendments. Primary packaging: PET blister LDPE shrink film and/or HDPE open envelope Secondary packaging: Cardboard

CHEMICAL PARAMETERS

Values compliant with Reg (UE) 2023/915 and subsequent amendments, values compliant with Reg (CE) 396/2005 and subsequent amendments

MICROBIOLOGICAL PARAMETERS

Values in accordance with GMP. Total bacterial count: ≤ 1000 CFU/g; Escherichia coli: ≤ 10 CFU/g; Coagulase-positive staphylococci: ≤ 10 CFU/g; Bacillus cereus: ≤ 100 CFU/g; Yeasts and molds: ≤ 1000 CFU/g; Salmonella spp.: Absent in 25 g; Listeria monocytogenes: Absent in 25 g.

	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 4 a 4
	“SEMI-FINISHED” SALTY LINE Redatto conformemente agli standard BRC Food e IFS Food	

HACCP DECLARATION

Compliant with D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011, Reg. CE 915/2023 and subsequent

CERTIFICATIONS AND AUTHORIZATIONS

Sanitary authorization ISO 9001: 2015 certification BRC / IFS standard

GMO DECLARATION

The plant does not use ingredients derived from GMOs

REVISION

Reason for Revision 02 – 30/09/2026: Removal of the summary allergen declaration, as allergens are already highlighted in the ingredients list.

Emesso da: Prodotti Dolciari Cassibba Srl	Approvato da: Amministratore Cassibba Giorgio
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	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 1 a 4
	"ELITE LINE" WITH BUTTER Redatto conformemente agli standard BRC Food e IFS Food	

GENERAL DATA

Description: Bakery product – only for professional use

Brand: CASSIBBA

Manufacturer: Prodotti dolciari Cassibba srl

Lot: corresponds to the production day based on the Gregorian calendar.

E.g: Lot 36 – production date: 05/02/current year

DESCRIPTION

Storage: keep in a fresh and dry place, away from heat source, at room temperature of 20°C

Transport: Transport in hygienically compliant vehicles, at a maximum temperature of 20°C

Shelf-life: 365 days

PRODUCT LIST

The following items, which share the same recipe, can also be produced in different packaging formats

CODE	PRODUCT NAME	QUANTITY PER BOX	WEIGHT PER PIECE	IMAGE
00117	Mignon eclair with butter l.mm.70	Pcs.60	20 g approx.	
00118	Big eclair with butter l.mm.130	Pcs.24	34 g approx.	
00TR	Small triangle tart with butter dm.mm.30x30	Pcs.182	6 g approx.	
000Q3	Small square tart with butter dm.mm.30x30	Pcs.108	10 g approx.	
00120	Cylindrical tart with butter dm.mm.60	Pcs.46	23 g approx.	

Emesso da: Prodotti Dolciari Cassibba Srl

Approvato da: Amministratore Cassibba Giorgio

	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 2 a 4
	"ELITE LINE" WITH BUTTER Redatto conformemente agli standard BRC Food e IFS Food	

00122	Cylindrical tart with butter dm.mm.80	Pcs.24	26 g approx.	
00115G	Cylindrical tart with butter dm.mm.90	Pcs.24	47 g approx.	

INGREDIENTS

Type 00 **WHEAT** flour, vegetable margarine ((vegetable fats: palm; water, vegetable oil: sunflower, emulsifier: mono- and diglycerides of fatty acids E471, salt, flavorings, acidity regulator: citric acid E330)), sugar, **EGG**, **BUTTER (5,6%)**, **ALMOND** flour, inverted sugar syrup, **BARLEY** malt, coloring: mixture of carotenoids and paprika extract, vanillin, salt

NUTRITIONAL TABLE

Nutrient	100 g	RA	Reference assumptions*
Energy	1798 kJ	21,4 %	8400 kJ
	429 kcal		2000 kcal
Fat	20 g	28,6 %	70 g
of which saturates	10 g	50,0 %	20 g
Carbohydrate	54 g	20,8 %	260 g
of which sugars	14 g	15,6 %	90 g
Fibre	1,2 g		
Protein	7,7 g	15,4 %	50 g
Salt	0,13 g	2,2 %	6 g

* REFERENCE ASSUMPTIONS OF AN AVERAGE ADULT (8400 KJ / 2000 KCAL)

ALLERGENS

The product may contain: Lupins, Mustard, Peanuts, Soybeans, Hazelnuts, Walnuts, Pistachios

Emesso da: Prodotti Dolciari Cassibba Srl	Approvato da: Amministratore Cassibba Giorgio
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	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 3 a 4
	“ELITE LINE” WITH BUTTER Redatto conformemente agli standard BRC Food e IFS Food	

PACKAGING - BLISTER

Conforms to D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011 and subsequent amendments.

Primary packaging: PET blister

LDPE shrink film and/or HDPE open envelope

Secondary packaging: Cardboard

LOGISTIC DATA – Box Master

Pallet type: EPAL (or plastic pallet) pallet protection: white stretch film, cardboard corner, plastic hood covers

Number of boxes: 192

Number of layer: 24

Cartons per layer: 8

platform height (including pallet): 220

CHEMICAL PARAMETERS

Values compliant with Reg (UE) 2023/915 and subsequent amendments, values compliant with Reg (CE) 396/2005 and subsequent amendments

MICROBIOLOGICAL PARAMETERS

Values in accordance with GMP. Total bacterial count: ≤ 1000 CFU/g; Escherichia coli: ≤ 10 CFU/g; Coagulase-positive staphylococci: ≤ 10 CFU/g; Bacillus cereus: ≤ 100 CFU/g; Yeasts and molds: ≤ 1000 CFU/g; Salmonella spp.: Absent in 25 g; Listeria monocytogenes: Absent in 25 g.

CERTIFICATIONS AND AUTHORIZATIONS

Sanitary authorization ISO 9001: 2015 certification BRC / IFS standard

GMO DECLARATION

The plant does not use ingredients derived from GMOs

	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 4 a 4
	“ELITE LINE” WITH BUTTER Redatto conformemente agli standard BRC Food e IFS Food	

HACCP DECLARATION

Compliant with D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011, Reg. CE 915/2023 and subsequent

REVISION

Reason for Revision 02 – 30/09/2026: Removal of the summary allergen declaration, as allergens are already highlighted in the ingredients list.

Emesso da: Prodotti Dolciari Cassibba Srl	Approvato da: Amministratore Cassibba Giorgio
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	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 1 a 4
	"ELITE" LINE SALTY WITH BUTTER Redatto conformemente agli standard BRC Food e IFS Food	

GENERAL DATA

Description: Bakery product – only for professional use

Brand: CASSIBBA

Manufacturer: Prodotti dolciari Cassibba srl

Lot: corresponds to the production day based on the Gregorian calendar.

E.g: Lot 36 – production date: 05/02/current year

DESCRIPTION

Storage: keep in a fresh and dry place, away from heat source, at room temperature of 20°C

Shelf-life: 365 days

PRODUCT LIST

The following items, which share the same recipe, can also be produced in different packaging formats

CODE	PRODUCT NAME	QUANTITY PER BOX	WEIGHT PER PIECE	IMAGE
00117R	Mignon eclair salty with butter l.mm.70	Pcs.60	20 g approx.	
00118BR	Big eclair salty with butter l.mm.130	Pcs.24	33 g approx.	
00TRR	Small triangle salty tart with butter dm.mm.30x30	Pcs.182	6 g approx.	
000Q3R	Small square salty tart with butter dm.mm.30x30	Pcs.108	10 g approx.	
00120R	Cylindrical salty tart with butter dm.mm.60	Pcs.46	23 g approx.	

	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 2 a 4
	“ELITE” LINE SALTY WITH BUTTER Redatto conformemente agli standard BRC Food e IFS Food	

00122R	Cylindrical salty tart with butter dm.mm.80	Pcs.24	26 g approx.	
00115GR	Cylindrical salty tart with butter dm.mm.90	Pcs.24	47 g approx.	

INGREDIENTS

Type 00 **WHEAT** flour, vegetable margarine ((vegetable fats: palm; water, vegetable oil: sunflower, emulsifier: mono- and diglycerides of fatty acids E471, salt, flavorings, acidity regulator: citric acid E330)), **EGG**, **BARLEY** malt, sugar, **BUTTER (4,5%)**, salt

NUTRITIONAL TABLE

Nutrient	100 g	RA	Reference assumptions*
Energy	1807 kJ	21,5 %	8400 kJ
	432 kcal		2000 kcal
Fat	23 g	32,9 %	70 g
of which saturates	12 g	60,0 %	20 g
Carbohydrate	48 g	18,5 %	260 g
of which sugars	7,3 g	8,1 %	90 g
Fibre	1,1 g		
Protein	7,7 g	15,4 %	50 g
Salt	1,7 g	28,3 %	6 g

* REFERENCE ASSUMPTIONS OF AN AVERAGE ADULT (8400 KJ / 2000 KCAL)

ALLERGENS

The product may contain: Lupins, Mustard, Almonds, Peanuts, Soybeans

Emesso da: Prodotti Dolciari Cassibba Srl	Approvato da: Amministratore Cassibba Giorgio
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	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 3 a 4
	“ELITE” LINE SALTY WITH BUTTER Redatto conformemente agli standard BRC Food e IFS Food	

LOGISTIC DATA – Box Master

Pallet type: EPAL (or plastic pallet) pallet protection: white stretch film, cardboard corner, plastic hood covers

Number of boxes: 192

Number of layer: 24

Cartons per layer: 8

platform height (including pallet): 220

PACKAGING - BLISTER

Conforms to D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011 and subsequent amendments. Primary packaging: PET blister LDPE shrink film and/or HDPE open envelope Secondary packaging: Cardboard

CHEMICAL PARAMETERS

Values compliant with Reg (UE) 2023/915 and subsequent amendments, values compliant with Reg (CE) 396/2005 and subsequent amendments

MICROBIOLOGICAL PARAMETERS

Values in accordance with GMP. Total bacterial count: ≤ 1000 CFU/g; Escherichia coli: ≤ 10 CFU/g; Coagulase-positive staphylococci: ≤ 10 CFU/g; Bacillus cereus: ≤ 100 CFU/g; Yeasts and molds: ≤ 1000 CFU/g; Salmonella spp.: Absent in 25 g; Listeria monocytogenes: Absent in 25 g.

HACCP DECLARATION

Compliant with D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011, Reg. CE 915/2023 and subsequent

CERTIFICATIONS AND AUTHORIZATIONS

Sanitary authorization ISO 9001: 2015 certification BRC / IFS standard

GMO DECLARATION

The plant does not use ingredients derived from GMOs

	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 4 a 4
	“ELITE” LINE SALTY WITH BUTTER Redatto conformemente agli standard BRC Food e IFS Food	

REVISION

Reason for Revision 02 – 30/09/2026: Removal of the summary allergen declaration, as allergens are already highlighted in the ingredients list.

Emesso da: Prodotti Dolciari Cassibba Srl	Approvato da: Amministratore Cassibba Giorgio
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 cassibba PRODOTTI DOLCIARI DAL 1985	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 1 a 3
	POP TART AND CYLINDRICAL TART WITH BUTTER DM.MM.37 Redatto conformemente agli standard BRC Food e IFS Food	

GENERAL DATA

Description: *bakery product - only for professional use*

Brand: CASSIBBA

Manufacturer: *Prodotti dolciari Cassibba srl*

Lot: *corresponds to the production day based on the Gregorian calendar.*

E.g: Lot 36 – production date: 05/02/current year

DESCRIPTION

Storage: *keep in a fresh and dry place, away from heat source, at room temperature of 20°C*

Shelf-life: *365 days*

PRODUCT LIST

The following items, which share the same recipe, can also be produced in different packaging formats

CODE	PRODUCT NAME	QUANTITY PER BOX	WEIGHT PER PIECE	IMAGE
00125	Pop tart with butter dm.mm.37	Pcs.108	9 g approx.	
00124	Cylindrical tart with butter dm.mm.37	Pcs.108	9 g approx.	

INGREDIENTS

Type 00 **WHEAT** flour, sugar, **BUTTER (10,1%)**, vegetable margarine ((vegetable fats: palm; water, vegetable oil: sunflower, emulsifier: mono- and diglycerides of fatty acids E471, salt, flavorings, acidity regulator: citric acid E330)), **EGG**, inverted sugar syrup, **BARLEY** malt, burnt sugar (glucose-fructose syrup, water), coloring: mixture of carotenoids and paprika extract, vanillin, salt

Emesso da: Prodotti Dolciari Cassibba Srl	Approvato da: Amministratore Cassibba Giorgio
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 cassibba PRODOTTI DOLCIARI DAL 1985	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 2 a 3
	POP TART AND CYLINDRICAL TART WITH BUTTER DM.MM.37 Redatto conformemente agli standard BRC Food e IFS Food	

NUTRITIONAL TABLE

Nutrient	100 g	RA	Reference assumptions*
Energy	1788 kJ	21,3 %	8400 kJ
	426 kcal		2000 kcal
Fat	18 g	25,7 %	70 g
of which saturates	10 g	50,0 %	20 g
Carbohydrate	58 g	22,3 %	260 g
of which sugars	17 g	18,9 %	90 g
Fibre	1,1 g		
Protein	7,5 g	15,0 %	50 g
Salt	0,08 g	1,3 %	6 g

* REFERENCE ASSUMPTIONS OF AN AVERAGE ADULT (8400 KJ / 2000 KCAL)

ALLERGENS

The product may contain: Lupins, Mustard, Almonds, Peanuts, Soybeans

PACKAGING - BLISTER

Conforms to D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011 and subsequent amendments. Primary packaging: PET blister LDPE shrink film and/or HDPE open envelope Secondary packaging: Cardboard

LOGISTIC DATA – Box Master

Pallet type: EPAL (or plastic pallet) pallet protection: white stretch film, cardboard corner, plastic hood covers

Number of boxes: 192

Number of layer: 24

Cartons per layer: 8

platform height (including pallet): 220

CHEMICAL PARAMETERS

Values compliant with Reg (UE) 2023/915 and subsequent amendments, values compliant with Reg (CE) 396/2005 and subsequent amendments

	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 3 a 3
	POP TART AND CYLINDRICAL TART WITH BUTTER DM.MM.37 Redatto conformemente agli standard BRC Food e IFS Food	

MICROBIOLOGICAL PARAMETERS

Values in accordance with GMP. Total bacterial count: ≤ 1000 CFU/g; Escherichia coli: ≤ 10 CFU/g; Coagulase-positive staphylococci: ≤ 10 CFU/g; Bacillus cereus: ≤ 100 CFU/g; Yeasts and molds: ≤ 1000 CFU/g; Salmonella spp.: Absent in 25 g; Listeria monocytogenes: Absent in 25 g.

HACCP DECLARATION

Compliant with D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011, Reg. CE 915/2023 and subsequent

GMO DECLARATION

The plant does not use ingredients derived from GMOs

CERTIFICATIONS AND AUTHORIZATIONS

Sanitary authorization ISO 9001: 2015 certification BRC / IFS standard

REVISION

Reason for Revision 02 – 30/09/2026: Removal of the summary allergen declaration, as allergens are already highlighted in the ingredients list.

 cassibba PRODOTTI DOLCIARI DAL 1985	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 1 a 3
	POP TART E CYLINDRICAL TART DM.MM.37 WITH COCOA Redatto conformemente agli standard BRC Food e IFS Food	

GENERAL DATA

Description: *bakery product - only for professional use*

Brand: CASSIBBA

Manufacturer: *Prodotti dolciari Cassibba srl*

Lot: *corresponds to the production day based on the Gregorian calendar.*

E.g: Lot 36 – production date: 05/02/current year

DESCRIPTION

Storage: *keep in a fresh and dry place, away from heat source, at room temperature of 20°C*

Shelf-life: *365 days*

PRODUCT LIST

The following items, which share the same recipe, can also be produced in different packaging formats

CODE	PRODUCT NAME	QUANTITY PER BOX	WEIGHT PER PIECE	IMAGE
00125C	Pop tart with cocoa dm.mm.37	Pcs.108	9 g approx.	
00124C	Cylindrical tart with cocoa dm.mm.37	Pcs.108	9 g approx.	

INGREDIENTS

Type 00 **WHEAT** flour, sugar, **BUTTER (10,5%)**, vegetable margarine ((vegetable fats: palm; water, vegetable oil: sunflower, emulsifier: mono- and diglycerides of fatty acids E471, salt, flavorings, acidity regulator: citric acid E330)), **EGG**, cocoa (2,3 %)

Emesso da: Prodotti Dolciari Cassibba Srl	Approvato da: Amministratore Cassibba Giorgio
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	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 2 a 3
	POP TART E CYLINDRICAL TART DM.MM.37 WITH COCOA Redatto conformemente agli standard BRC Food e IFS Food	

NUTRITIONAL TABLE

Nutrient	100 g	RA	Reference assumptions*
Energy	1779 kJ	21,2 %	8400 kJ
	424 kcal		2000 kcal
Fat	19 g	27,1 %	70 g
of which saturates	11 g	55,0 %	20 g
Carbohydrate	55 g	21,2 %	260 g
of which sugars	17 g	18,9 %	90 g
Fibre	1,3 g		
Protein	7,7 g	15,4 %	50 g
Salt	0,03 g	0,5 %	6 g

* REFERENCE ASSUMPTIONS OF AN AVERAGE ADULT (8400 KJ / 2000 KCAL)

ALLERGENS

The product may contain: Lupins, Mustard, Almonds, Peanuts, Soybeans

LOGISTIC DATA – Box Master

Pallet type: EPAL (or plastic pallet) pallet protection: white stretch film, cardboard corner, plastic hood covers

Number of boxes: 192

Number of layer: 24

Cartons per layer: 8

platform height (including pallet): 220

PACKAGING - BLISTER

Conforms to D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011 and subsequent amendments. Primary packaging: PET blister LDPE shrink film and/or HDPE open envelope Secondary packaging: Cardboard

	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 3 a 3
	POP TART E CYLINDRICAL TART DM.MM.37 WITH COCOA Redatto conformemente agli standard BRC Food e IFS Food	

CHEMICAL PARAMETERS

Values compliant with Reg (UE) 2023/915 and subsequent amendments, values compliant with Reg (CE) 396/2005 and subsequent amendments

MICROBIOLOGICAL PARAMETERS

Values in accordance with GMP. Total bacterial count: ≤ 1000 CFU/g; Escherichia coli: ≤ 10 CFU/g; Coagulase-positive staphylococci: ≤ 10 CFU/g; Bacillus cereus: ≤ 100 CFU/g; Yeasts and molds: ≤ 1000 CFU/g; Salmonella spp.: Absent in 25 g; Listeria monocytogenes: Absent in 25 g.

HACCP DECLARATION

Compliant with D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011, Reg. CE 915/2023 and subsequent

CERTIFICATIONS AND AUTHORIZATIONS

Sanitary authorization ISO 9001: 2015 certification BRC / IFS standard

GMO DECLARATION

The plant does not use ingredients derived from GMOs

REVISION

Reason for Revision 02 – 30/09/2026: Removal of the summary allergen declaration, as allergens are already highlighted in the ingredients list.

	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 1 a 4
	“NEW TRENDY LINE” WITH BUTTER Redatto conformemente agli standard BRC Food e IFS Food	

GENERAL DATA

Description: *bakery product - only for professional use*

Brand: CASSIBBA

Manufacturer: *Prodotti dolciari Cassibba srl*

Lot: *corresponds to the production day based on the Gregorian calendar.*

E.g: Lot 36 – production date: 05/02/current year

DESCRIPTION

Storage: *keep in a fresh and dry place, away from heat source, at room temperature of 20°C*

Shelf-life: *365 days*

PRODUCT LIST

The following items, which share the same recipe, can also be produced in different packaging formats

CODE	PRODUCT NAME	PACKAGING n.1 SEMI FINISHED	PACKAGING n.2 BLISTER	WEIGHT PER PIECE	IMAGE
01001NLS	Boat tart NTL butter l.mm.67	Pcs.250	/	11 g approx.	
01001NL	Boat tart NTL butter l.mm.67	/	Pcs.180		
00002NLS	Mignon tart NTL butter dm.mm.44	Pcs.250	/	11 g approx.	
00002NL	Mignon tart NTL butter dm.mm.44	/	Pcs.216		
00001BNTL1	Micro tart NTL butter dm.mm.38	Pcs.300	/	9 g approx.	
00001NL	Micro tart NTL butter dm.mm.38	/	Pcs.324		
00004NLS	Big tart NTL butter dm.mm.74	Pcs.100	/	29 g approx.	
00004NL	Big tart NTL butter dm.mm.74	/	Pcs.90		

Emesso da: Prodotti Dolciari Cassibba Srl

Approvato da: Amministratore Cassibba Giorgio

	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 2 a 4
	“NEW TRENDY LINE” WITH BUTTER Redatto conformemente agli standard BRC Food e IFS Food	

00003F	Flower tart butter dm.mm.52	/	Pcs.168	12 g approx.	
00002QG	Mignon square tart butter dm.mm.45x45	Pcs.250	/	12 g approx.	
00002QB	Mignon square tart butter dm.mm.45x45	/	Pcs.168		
00004QB1	Big square tart butter dm.mm.80x80	/	Pcs.48	41 g approx.	

INGREDIENTS

Type 00 **WHEAT** flour, sugar, **BUTTER (18,6%)**, **EGG**, **BARLEY** malt, inverted sugar syrup, vanillin, coloring: mixture of carotenoids and paprika extract

NUTRITIONAL TABLE

Nutrient	100 g	RA	Reference assumptions*
Energy	1822 kJ	21,7 %	8400 kJ
	434 kcal		2000 kcal
Fat	17 g	24,3 %	70 g
of which saturates	11 g	55,0 %	20 g
Carbohydrate	62 g	23,8 %	260 g
of which sugars	19 g	21,1 %	90 g
Fibre	1,2 g		
Protein	7,6 g	15,2 %	50 g
Salt	0 g	0,0 %	6 g

* REFERENCE ASSUMPTIONS OF AN AVERAGE ADULT (8400 KJ / 2000 KCAL)

ALLERGENS

The product may contain: Lupins, Mustard, Almonds, Peanuts, Soybeans

Emesso da: Prodotti Dolciari Cassibba Srl	Approvato da: Amministratore Cassibba Giorgio
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	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 3 a 4
	“NEW TRENDY LINE” WITH BUTTER Redatto conformemente agli standard BRC Food e IFS Food	

LOGISTIC DATA - the palletization can vary on customer request

Pallet type: EPAL (or plastic pallet) pallet protection: white stretch film, cardboard corner, plastic hood covers

Number of boxes: 126

Cartons per layer: 9

Number of layer: 14

platform height (including pallet): 245

PACKAGING - SEMI FINISHED

Compliant with D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011 and subsequent amendments. Primary packaging: Polyethylene for food. Secondary packaging: Carton

PACKAGING - BLISTER

Conforms to D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011 and subsequent amendments. Primary packaging: PET blister LDPE shrink film and/or HDPE open envelope Secondary packaging: Cardboard

CHEMICAL PARAMETERS

Values compliant with Reg (UE) 2023/915 and subsequent amendments, values compliant with Reg (CE) 396/2005 and subsequent amendments

MICROBIOLOGICAL PARAMETERS

Values in accordance with GMP. Total bacterial count: ≤ 1000 CFU/g; Escherichia coli: ≤ 10 CFU/g; Coagulase-positive staphylococci: ≤ 10 CFU/g; Bacillus cereus: ≤ 100 CFU/g; Yeasts and molds: ≤ 1000 CFU/g; Salmonella spp.: Absent in 25 g; Listeria monocytogenes: Absent in 25 g.

HACCP DECLARATION

Compliant with D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011, Reg. CE 915/2023 and subsequent

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	"NEW TRENDY LINE" WITH BUTTER Redatto conformemente agli standard BRC Food e IFS Food	

CERTIFICATIONS AND AUTHORIZATIONS

Sanitary authorization ISO 9001: 2015 certification BRC / IFS standard

GMO DECLARATION

The plant does not use ingredients derived from GMOs

REVISION

Reason for Revision 02 – 30/09/2026: Removal of the summary allergen declaration, as allergens are already highlighted in the ingredients list.

Emesso da: Prodotti Dolciari Cassibba Srl	Approvato da: Amministratore Cassibba Giorgio
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 cassibba PRODOTTI DOLCIARI DAL 1985	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 1 a 5
	“NEW TRENDY LINE” WITH COCOA Redatto conformemente agli standard BRC Food e IFS Food	

GENERAL DATA

Description: *bakery product - only for professional use*

Brand: CASSIBBA

Manufacturer: *Prodotti dolciari Cassibba srl*

Lot: *corresponds to the production day based on the Gregorian calendar.*

E.g: Lot 36 – production date: 05/02/current year

DESCRIPTION

Storage: *keep in a fresh and dry place, away from heat source, at room temperature of 20°C*

Transport: *Transport in hygienically compliant vehicles, at a maximum temperature of 20°C*

Shelf-life: *365 days*

PRODUCT LIST

The following items, which share the same recipe, can also be produced in different packaging formats

CODE	PRODUCT NAME	PACKAGING n.1 SEMI FINISHED	PACKAGING n.2 BLISTER	WEIGHT PER PIECE	IMAGE
01101NTL	Boat tart NTL with cocoa l.mm.67	Pcs.250	/	11 g approx.	
01101NL1	Boat tart NTL with cocoa l.mm.67	/	Pcs.180		
00101NTL	Mignon tart NTL with cocoa dm.mm.44	Pcs.250	/	11 g approx.	
00101NL1	Mignon tart NTL with cocoa dm.mm.44	/	Pcs.216		
00001CNTL	Micro tart NTL with cocoa dm.mm.38	Pcs.300	/	9 g approx.	
0004NTL1C	Big tart NTL with cocoa dm.mm.74	Pcs.100	/		

Emesso da: Prodotti Dolciari Cassibba Srl

Approvato da: Amministratore Cassibba Giorgio

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	“NEW TRENDY LINE” WITH COCOA Redatto conformemente agli standard BRC Food e IFS Food	

00004C1	Big tart NTL with cocoa dm.mm.74	/	Pcs.90	29 g approx.	
00003CPZ	Flower tart with cocoa dm.mm.52	Pcs.250	/	12 g approx.	
00003CNTL	Flower tart with cocoa dm.mm.52	/	Pcs.168		
00002QC250	Mignon square tart with cocoa dm.mm.45x45	Pcs.250	/	11 g approx.	
00002QCPZ	Mignon square tart with cocoa dm.mm.45x45	/	Pcs.168		
00004QC1	Big square tart with cocoa dm.mm.80x80	/	Pcs.48	41 g approx.	

INGREDIENTS

Type 00 **WHEAT** flour, vegetable margarine ((vegetable fats: palm; water, vegetable oil: sunflower, emulsifier: mono- and diglycerides of fatty acids E471, salt, flavorings, acidity regulator: citric acid E330)), sugar, cocoa (2,5 %), **EGG**

Emesso da: Prodotti Dolciari Cassibba Srl	Approvato da: Amministratore Cassibba Giorgio
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	SCHEDA TECNICA	Edizione 02 Revisione 02 del 30-09-2026 Pag. 3 a 5
	“NEW TRENDY LINE” WITH COCOA Redatto conformemente agli standard BRC Food e IFS Food	

NUTRITIONAL TABLE

Nutrient	100 g	RA	Reference assumptions*
Energy	1830 kJ	21,8 %	8400 kJ
	436 kcal		2000 kcal
Fat	19 g	27,1 %	70 g
of which saturates	9,0 g	45,0 %	20 g
Carbohydrate	58 g	22,3 %	260 g
of which sugars	18 g	20,0 %	90 g
Fibre	1,9 g		
Protein	7,4 g	14,8 %	50 g
Salt	0,06 g	1,0 %	6 g

* REFERENCE ASSUMPTIONS OF AN AVERAGE ADULT (8400 KJ / 2000 KCAL)

ALLERGENS

The product may contain: Milk, Lupins, Mustard, Almonds, Peanuts, Soybeans

LOGISTIC DATA - the palletization can vary on customer request

Pallet type: EPAL (or plastic pallet) pallet protection: white stretch film, cardboard corner, plastic hood covers

Cartons per layer: 9

Number of layer: 14

Number of boxes: 126

platform height (including pallet): 245

PACKAGING Option n.1 - SEMI FINISHED

Compliant with D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011 and subsequent amendments. Primary packaging: Polyethylene for food. Secondary packaging: Carton

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	“NEW TRENDY LINE” WITH COCOA Redatto conformemente agli standard BRC Food e IFS Food	

PACKAGING Option n.2 - BLISTER

Conforms to D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011 and subsequent amendments.

Primary packaging: PET blister

LDPE shrink film and/or HDPE open envelope

Secondary packaging: Cardboard

CHEMICAL PARAMETERS

Values compliant with Reg (UE) 2023/915 and subsequent amendments, values compliant with Reg (CE) 396/2005 and subsequent amendments

MICROBIOLOGICAL PARAMETERS

Values in accordance with GMP. Total bacterial count: ≤ 1000 CFU/g; Escherichia coli: ≤ 10 CFU/g; Coagulase-positive staphylococci: ≤ 10 CFU/g; Bacillus cereus: ≤ 100 CFU/g; Yeasts and molds: ≤ 1000 CFU/g; Salmonella spp.: Absent in 25 g; Listeria monocytogenes: Absent in 25 g.

HACCP DECLARATION

Compliant with D.M. 21.3.1973, Reg. CE n. 1935/2004, Reg. CE 1895/2005, Reg. CE n. 10/2011, Reg. CE 915/2023 and subsequent

CERTIFICATIONS AND AUTHORIZATIONS

Sanitary authorization ISO 9001: 2015 certification BRC / IFS standard

GMO DECLARATION

The plant does not use ingredients derived from GMOs

REVISION

Reason for Revision 02 – 30/09/2026: Removal of the summary allergen declaration, as allergens are already highlighted in the ingredients list.

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	“NEW TRENDY LINE” WITH COCOA Redatto conformemente agli standard BRC Food e IFS Food	

Emesso da: Prodotti Dolciari Cassibba Srl	Approvato da: Amministratore Cassibba Giorgio
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