



PRODUCT TECHNICAL CARD

Rev. 01
Date 20.12.2021
Edit 01

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| PRODUCT | SLICED ARTICHOKE IN SUNFLOWER OIL |
| TREATMENT: | Pasteurized glass jars - Empty capsule:> 30 |

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| INGREDIENTS | Artichokes 64%, sunflower oil, parsley, garlic, chilli pepper, wine vinegar, salt, acidity regulator: citric acid, ascorbic acid. |
| HOW TO USE IT | Warm the product for a few minutes in the pan, bain marie or microwave and pour over pasta. After opening the jar store in a refrigerator. To be consumed within five days. |

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|---|------------------------------------|----------------|---------------------|-------------|
| PHYSICAL AND CHEMICAL PROPERTIES | pH: | 3,8 < pH < 4,6 | Lead: | < 0,2 ppm |
| | R.O.: | 10 < R.O. < 12 | Cadmium: | < 0,1 ppm |
| MICROBIOL. PROPERTIES | Total alfaxin: | < 4 microg/Kg | Flavor: | pleasant |
| | Alfatoxin B1::: | < 2 microg/Kg | Smell: | pleasant |
| | Ochratoxin A: | < 3 microg/Kg | | |
| | CBT: | <1000 ufc/gr | Stafilococ. Aureus: | assenti |
| | Total coliforms: | <10 ufc/gr | Bacillus cereus: | assenti |
| NUTRITIONAL FACTS | Faecal coliforms: | assenti | Clostridium: | <10 ufc/gr |
| | Escherichia coli: | assenti | Yeast: | <100 ufc/gr |
| | Salmonella: | assenti | Molds: | <100 ufc/gr |
| | <i>Calculated amount per 100 g</i> | | | |
| | Energy: | | 105 Kcal / 433KJ | |
| | Protein: | | 1,3g | |
| | Carbohydrate: | | 3,25 g | |
| | <i>of which sugar:</i> | | 3,25 g | |
| Total fat: | | 21,4 g | | |
| | <i>of which saturates:</i> | | 4,72 g | |
| | Fiber: | 3,7g | | |
| | Salt: | 1,6 g | | |

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| PACKAGING: | Jar of ml. 212 – 314 – 370 - 580 - 1062 Safety capsule Cardboard base / Cardboard tray Transparent film for final coverage of the burden |
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| FORMAT | BOX | | | |
|----------------|------------|----------------|---------------------|-----------------|
| | Net weight | Box | Box dimensions (mm) | Box weight (Kg) |
| 212 ml | 180 g | 3x4 (12 pezzi) | 264x198x85 | 4,2 |
| 314 ml america | 280 g | 3x4 (12 pezzi) | 310x230x95 | 5,5 |
| 370 ml | 350 g | 3x4 (12 pezzi) | 288x216x119 | 6,51 |
| 580 ml | 540 g | 3x4 (12 pezzi) | 360x270x122 | 10,8 |
| 1062 ml | 980 g | 3x2 (6 pezzi) | 335x220x165 | 8,7 |
| 3100 ml | 2900 g | | | |



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| FORMAT | SPECIFICHE PALLETS | | | | |
|--------------|----------------------|---------------|-----------------------|----------------------|----------|
| | PALLET EPAL 80X120 | | | | |
| | <i>Box for layer</i> | <i>layers</i> | <i>Box per pallet</i> | <i>m³</i> | <i>h</i> |
| 212 ml | 18 | 12 | 216 | 0.75 | 1.02 |
| 314 ml | 11 | 12 | 132 | | |
| 370 ml | 14 | 11 | 154 | | |
| 446 ml atlas | 12 | 11 | 132 | | |
| 580 ml | 10 | 10 | 100 | 1.18 | 1.22 |
| 1062 ml | 11 | 8 | 88 | | |
| 3100 ml | | | | | |

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| LABEL AND DIMENSIONS | TDB |
| SHELF LIFE: | 2 Years |
| STORAGE CONDITIONS: | T ≤ 35°C |

| SPECIAL DIETARY REQUIREMENTS | |
|--|-----------------|
| <i>DIET</i> | <i>SUITABLE</i> |
| Ovo – lacto vegetarian | Yes |
| Vegan | Yes |
| Kosher diets | TDB |
| Halal diets | TBD |
| Gluten Free | Yes |
| Diabetics | No |
| Organic | No |
| Free from Genetically Modified Organisms (GMO) | Yes |
| Free from Caffeine | Yes |
| Free from Sweeteners | Yes |

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| PRODUCTIVE PROCESS: | The main component of the preserve (semi-processed vegetable raw material) is desalted in vats with water and the pH is corrected. Subsequently the raw material is seasoned in various ways before proceeding to fill the jars which have been previously blown with steam at 100 ° C and washed with water and rinse aid. The jars, filled with the preserving liquid, are corked and checked for tightness by the machine itself. The jars pass into the rain pasteurizer with an inlet temperature of 100 ° C and an outlet temperature of 40 ° C and remain there for a time proportionate to the size of the jar. We then move on to the labeling machine which automatically affixes the labels to the jars and the shrinkwrapper which places the transparent film as a cover for the bundle. The bundles are placed on the platform which remains ready for collection. |
| LABELING: | Labeling complies with Legislative Decree 1169/2011 and subsequent amendments. |
| DEADLINE: | T.M.C. : 24 MESI |
| LOT: | Very evident on each jar |
| MODE OF TRANSPORT: | room temperature |



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| FOOD ALLERGENS | | | | |
|---|-----------------------|----|------------------|-----|
| | AGGIUNTA INTENZIONALE | | POSSIBILI TRACCE | |
| CEREALS CONTAINING GLUTEN AND DERIVATIVES | | No | | No |
| CRUSTACEANS AND CRUSTACEOUS PRODUCTS | | No | | No |
| EGGS AND PRODUCTS BASED ON EGGS | | No | | No |
| FISH AND FISH PRODUCTS | | No | | Yes |
| PEANUTS AND PRODUCTS BASED ON PEANUTS | | No | | No |
| SOYA AND SOYBED PRODUCTS | | No | | No |
| MILK AND MILK PRODUCTS (INCLUDING LACTOSE) | | No | | Yes |
| SHELLED FRUIT AND DERIVED PRODUCTS | | No | | Yes |
| CELERY AND CELERY-BASED PRODUCTS | | No | | Yes |
| SENAPE AND SENAPE PRODUCTS | | No | | No |
| SEEDS OF SESAME AND SEED PRODUCTS OF SESAME | | No | | No |
| SULFUR DIOXIDE AND SULPHATES (SO ₂ > 10 mg / kg) | | No | | No |
| LUPINE AND LUPINE-BASED PRODUCTS | | No | | No |
| MOLLUSCO AND MOLLUSCATED PRODUCTS | | No | | No |

DATA: 20.12.2021

APPROVATO DA Responsabile Commerciale(RC) e Responsabile Qualità(RQ).



Kosher