



## PRODUCT TECHNICAL CARD

Rev. 01  
Date 20.12.2021  
Edit 01

<b>PRODUCT</b>	<b>ARTICHOKES CONDIBRUSCHETTA</b>
TREATMENT:	Pasteurized glass jars - Empty capsule:> 30

<b>INGREDIENTS</b>	Artichokes 65%, extra virgin olive oil, garlic, salt, wine vinegar, parsley, chilli, acidity regulator: citric acid, ascorbic acid.
<b>HOW TO USE IT</b>	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.

<b>PHYSICAL AND CHEMICAL PROPERTIES</b>	pH: 3,8 < pH < 4,6	Lead: < 0,2 ppm		
	R.O.: 10 < R.O. < 12	Cadmium: < 0,1 ppm		
	Total alfaxin: < 4 microg/Kg	Flavor: pleasant		
	Alfatoxin B1:: < 2 microg/Kg	Smell: pleasant		
	Ochratoxin A: < 3 microg/Kg			
<b>MICROBIOL. PROPERTIES</b>	CBT: <1000 ufc/gr	Stafilococ. Aureus: assenti		
	Total coliforms: <10 ufc/gr	Bacillus cereus: assenti		
	Faecal coliforms: assenti	Clostridium: <10 ufc/gr		
	Escherichia coli: assenti	Yeast: <100 ufc/gr		
	Salmonella: assenti	Molds: <100 ufc/gr		
<b>NUTRITIONAL FACTS</b>	<i>Calculated amount per 100 g</i>			
	Energy:	348,93 Kcal / 1439,1 KJ		
	Protein:	2,02 g		
	Carbohydrate:	6,13 g		
		<i>of which sugar:</i>	4,3 g	
	Total fat:	35,15 g		
		<i>of which satures:</i>	2,2 g	
	Fiber:	3.1 g		
	Salt:	1.1 g		

<b>PACKAGING:</b>	Jar of ml. 212 – 446 - 580 Safety capsule Cardboard base / Cardboard tray Transparent film for final coverage of the burden
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FORMAT	BOX			
	Net weight	Box	Box dimentions (mm)	Box weight (Kg)
314 ml	280 g	3x4 (12 pezzi)	310x230x95	5,5
370 ml	350 g	3x4 (12 pezzi)	288x216x119	6,51
212 ml	180 g	3x4 (12 pezzi)	264x198x85	4,20



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FORMAT	SPECIFICHE PALLETS				
	<u>PALLET EPAL 80X120</u>				
	<i>Box for layer</i>	<i>layers</i>	<i>Box per pallet</i>	<i>m<sup>3</sup></i>	<i>h</i>
370 ml	14	11	154		
314 america	11	12	132		
212 ml	18	12	216		

<b>LABEL AND DIMENSIONS</b>	TDB
<b>SHELF LIFE:</b>	2 Years
<b>STORAGE CONDITIONS:</b>	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

<b>PRODUCTIVE PROCESS:</b>	The ingredients of the cream are placed inside the cutter where the product is homogenized. In case of need, acidity correctors are added. At this point the product passes into the bratt pan if it is small quantities or in the batch (mixer) for large quantities. In the batch the product passes into the tubular pasteurizer and passes through an automatic filler into the jars that have previously been blown with steam at 100 ° C and washed with water and rinse aid. The jars are capped and the tightness is checked by the machine itself. The jars pass into the rain pasteurizer with an input temperature of 100 ° C and a 40 ° C outlet 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 to the bundling machine which places the transparent film as a covering of the bundle. The bundles are placed on the platform which remains ready for collection.
<b>LABELING:</b>	Labeling complies with Legislative Decree 1169/2011 and subsequent amendments.
<b>DEADLINE:</b>	T.M.C. : 24 months
<b>LOT:</b>	Very evident on each jar
<b>MODE OF TRANSPORT:</b>	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 <sub>2</sub> > 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