



# PRODUCT TECHNICAL CARD

Rev. 01  
Date 20.12.2021  
Edit 01

<b>PRODUCT</b>	<b>SUNDRIED TOMATO IN SUNFLOWER OIL</b>
TREATMENT:	Pasteurized glass jars - Empty capsule:> 30

<b>INGREDIENTS</b>	Sundried tomatoes 63%, sunflower oil, capers, oregano, parsley, garlic, salt, wine vinegar, 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
<b>MICROBIOL. PROPERTIES</b>	Total aflaxin:	< 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
<b>NUTRITIONAL FACTS</b>	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:	252 Kcal / 1049 KJ		
	Protein:	5,10 g		
	Carbohydrate:	23,53 g		
	<i>of which sugar:</i>	23,53 g		
Total fat:	13,95 g			
	<i>of which satures:</i>	2,09 g		
	Fiber:	3.20 g		
	Salt:	2.00 g		

<b>PACKAGING:</b>	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 dimentions (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>m<sup>3</sup></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					

<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	TDB
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 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.
<b>LABELING:</b>	Labeling complies with Legislative Decree 1169/2011 and subsequent amendments.
<b>DEADLINE:</b>	T.M.C. : 24 MESI
<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).

