



PRODUCT TECHNICAL CARD

Rev. 01
Date 20.12.2021
Edit 01

PRODUCT	SAUCE ARRABBIATA
TREATMENT:	Pasteurized glass jars - Empty capsule:> 30

INGREDIENTS	Tomato pulp and cubed 75.6% , tomato paste, extra virgin olive oil, onion, sugar, salt, garlic, oregano, 0.1% chilli pepper, acidity regulator: citric 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.

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 aflaxin: < 4 microg/Kg	Flavor: pleasant
	Alfatoxin B1:: < 2 microg/Kg	Smell: pleasant
NUTRITIONAL FACTS	Ochratoxin A: < 3 microg/Kg	
	<i>Calculated amount per 100 g</i>	
PACKAGING	CBT: <1000 ufc/gr	Stafilococ. absent
	Total coliforms: <10 ufc/gr	Aureus: absent
PHYSICAL AND CHEMICAL PROPERTIES	Faecal coliforms: absent	Bacillus cereus: <10 ufc/gr
	Escherichia coli: absent	Clostridium: <100 ufc/gr
MICROBIOL. PROPERTIES	Salmonella: absent	Yeast: <100 ufc/gr
		Molds: <100 ufc/gr
NUTRITIONAL FACTS	Energy: 55,99 Kcal / 235,12 KJ	
	Protein: 2,05 g	
PACKAGING	Carbohydrate: 7,20 g	
	of which sugar: 6,15 g	
PHYSICAL AND CHEMICAL PROPERTIES	Total fat: 1,91 g	
	of which saturates: 0,3 g	
MICROBIOL. PROPERTIES	Fiber: 0,9 g	
	Sodium: 1 g	
PACKAGING	Jar of ml. 212 – 314 - 370 – 425 - 446 - 720 - 1062	
	Safety capsule Cardboard base / Cardboard tray Transparent film for final coverage of the burden	

FORMAT	BOX			
	Net weight	Box	Box dimentions (mm)	Box weight (Kg)
370 ml	350 g	3x4 (12 pezzi)	288x216x119	6,250
314 ml	285 g	3x4 (12 pezzi)	272x204x113	5,8
212 ml	180 g	3x4 (12 pezzi)	264x198x85	4,20
425 ml	400 g	3x4 (12 pezzi)	230x310x129	7,6
446 ml atlas	420 g	3x4 (12 pezzi)	230 x 310	8,0
720 ml	680 g	3x4 (12 pezzi)	520x340x300	12,15
		Oppure 3x2 (6 pezzi)	260x170x150	6,08
1062 ml	980 g	3x2 (6 pezzi)	335x220x165	8,7
2500 ml	2300 g			



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FORMAT	PALLETS					
	PALLET EPAL 80X120			PALLET USA 100X120		
	Box for layer	layers	Box per pallet	Box for layer	layers	Box per pallet
370 ml	14	11	154	18	10	180
212 ml atlas	18	12	216	22	12	264
212 ml	18	12	216	22	12	264
425 ml	11	11	121			
446 ml atlas	12	11	132			
720 ml (12pz)	11	9	99	15	8	120
720 ml. (6pz)	22	9	198	30	8	240
1062 ml						
2500 ml						

LABEL AND DIMENSIONS	TDB
SHELF LIFE:	3 Years
STORAGE CONDITIONS:	T ≤ 35°C

SPECIAL DIETARY REQUIREMENTS	
DIET	SUITABLE
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

PRODUCTIVE PROCESS:	The pulp or double concentrate drums, after being washed, are taken to the production room and emptied into the batch (mixer); here they encounter the previously prepared sauté after careful washing and grinding of the ingredients and cooking in a bratt pan / mixing in solvers. Other ingredients are added to the batch and the pH level is checked. At this point the product passes into the tubular pasteurizer and through an automatic filler passes into the jars that have been previously blown with steam at 100 ° C and washed with water and rinse aid. The jars are capped and checked for tightness by the machine itself. The jars pass in 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. : 36 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).

